BISTR & BAR

## BAR SNACKS

MARINATED OLIVES | 7 chili oil, crispy garlic

PICKLED VEGETABLES | 7 garlic, dill, hot peppers

CAVIAR & LATKES | 23 kaluga caviar, crème fraîche, pickled shallots, chives

# COLD BAR

OYSTERS ON THE HALF SHELL | 24 / 48 mignonette, shaved horseradish smoked cocktail sauce, lemon

> BLUEFIN TUNA CRUDO | 21 bluefin tuna sashimi, sumac, toasted sesame, ginger olive oil

CHILLED CRAB & AVOCADO | 19 jumbo lump crab, ruby red grapefruit, red fresno, toasted fennel, breakfast radish, citrus vinaigrette

SMOKED WHITEFISH DIP | 15 crème fraîche, trout roe, dill marbled rye

### <u>STARTERS</u>

ROASTED GARLIC HUMMUS | 15 zhug, pine nuts, pita bread, crudités vegetables

> CRISPY ARTICHOKES | 16 fried roman style artichokes, green tahini, grilled lemon

DRY-AGED MEATBALLS | 17 beef & pork, san marzano tomato sauce, fresh ricotta, grilled sourdough

BURRATA MOZZARELLA | 18 tabbouleh salad, asian pears, toasted pepitas, lacinato kale

# SOUPS & SALADS

MATZO BALL SOUP | 13 chicken confit, celery, carrot, fresh herbs

ONION SOUP GRATIN | 14 caramelized onions, sourdough croutons, gruyère

CAESAR SALAD | 15 romaine hearts, classic dressing, crispy garlic, challah croutons add grilled or schnitzel fried chicken | 12

> BUTTER LETTUCE | 14 shaved radish, fines herbes, champagne vinaigrette add shrimp I 10

# SANDWICHES

BEV'S BURGER | 19 dry-aged beef, american cheese, lettuce, pickles, caramelized onions, special sauce

FRENCH ONION BURGER | 21 dry-aged beef, gruyère cheese, horseradish aioli, pickles, soaked in french onion soup

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind may increase your risk of foodborne illness.