

3RD AVE. BISTRO



BEGINNINGS

APPLE SAMPLER-\$12

Honeycrisp, Ginger Supreme, Gala, Rosemary Caramel,
Gouda Dip, Apple Butter

FOIE GRAS-\$22

Pan Seared Foie Gras, Torchon, Muscadine Gelé, Julienned Apples,
Fried Sous Vide Apples, Apple Gastrique, Brioche

RABBIT SPRING ROLL-\$12

Rabbit Rillettes, Pickled Apples, Braised Cabbage, Apple Jus

PORK BELLY-\$14

Crispy Pork Belly, Apple & Cabbage Kimchi, Apple Purée,
Pork Crackling, Apple Chip

OYSTERS-\$20

Potato Encrusted Oysters, House Fries,
Apple Fennel Slaw, Apple Aioli

TUNA TARTARE-\$16

Sashimi Tuna, Avocado, Apple Mostarda,
Apple Carpaccio, Apple Caviar

THREE APPLE SALAD-\$10

Arugula, Bibb, Honeycrisp, Gala, Ginger Supreme, Bleu Cheese,
Roasted Pecans, Apple Cider Vinaigrette

APPLE & PARSNIP SOUP-\$8

Roasted Apples, Parsnip Cream, Fried Parsnips

MAIN COURSE

RABBIT-\$28

Confit of Rabbit, Braised Apples, Cabbage, Apple & Celery Root Purée

TROUT-\$25

Apple & Fennel Stuffed Trout, Apple Risotto,
Green Beans, Trout Cracklings

PORK CHOP-\$28

Grilled Pork Chop, Apple Spaetzle,
Browned Butter, Greasy Beans

TUNA-\$24

Coriander and Black Pepper Seared Tuna, Apple Fennel Slaw,
Parsnip Purée, Apple Fine Herbs Vinaigrette

LAMB SHANK-\$32

Braised Lamb Shank, Apple Polenta,
Swiss Chard, Braised Apples

CHICKEN-\$24

Pan Seared Sous Vide Chicken Breast, Cauliflower Purée, Roasted Cauliflower,
Apples, Golden Raisins, Caperberries, Apple Gastrique

BABY BACK RIBS-\$24

Apple Smoked Baby Back Pork Ribs, Apple BBQ Sauce,
Pickled Apples Slaw, Apple Cornbread

KOBE FLANK STEAK-\$28

Grilled Flank Steak, Apple Gnocchi, Fennel Coulis,
Roasted Mushrooms, Apple Demi

*One cannot think well,
love well,
sleep well,
if one has not dined well.*

~Virginia Woolf

No split plates, please.

On parties of 6 or more, a 20% gratuity will be added.