

3RD AVE. BISTRO



STARTERS

CHICKEN LIVER PARFAIT

apple gelé, pickled rutabaga, truffled strawberries, watercress, charred bread-\$11

CRISPY PORK TORCHON

grilled carrots, quail egg, cayenne sabayon, parsnip purée-\$15

SMOKED TROUT

apple caviar, pickled apple & fennel, grapefruit, preserved lemon, crème fraiche-\$12

SEAFOOD SAUSAGE

scallop & shrimp sausage, parsnip soup, golden beet & rutabaga ceviche, chipotle foam-\$15

TOMATO TARTARE

tomato fennel sorbet, bacon jus, tomato jerky, bacon cheddar cookie-\$12

POACHED SHRIMP

green tomato cocktail sauce, freshly grated horseradish root, grapefruit rind-\$14

OYSTERS TWO WAYS

potato encrusted oysters, Chef's selection of oysters on the half shell, green tomato mignonette, green tomato cocktail sauce, green tomato aioli-\$20

SOUP & SALADS

SOUP DU JOUR

Chef's selection of gourmet soup-\$7

ROCKET

beets, apples, pecans, goat cheese, apple cider vinaigrette-\$10

LACINATO KALE

citrus marinated kale, squash seeds, strawberries, Manchego cheese, chocolate vinaigrette-\$10

BABY SPINACH

watercress, rutabagas, ginger chips, golden raisins, bleu cheese, sherry vinaigrette-\$10

add a small salad to an entrée \$6

Add Fried Oysters \$10, Fried Chicken Livers \$6, Potato Encrusted Trout \$12,
Pan Seared Chicken \$10, Grilled Salmon \$14

BRUNCH

OYSTER BENEDICT

fried oysters, toasted English muffin, fried ham,
poached egg, truffled arugula, cayenne sabayon-\$18

CHICKEN & CREPES

pan seared chicken, thyme crepes, oyster mushrooms, goat cheese,
brown chicken jus-\$16

SHRIMP & GRITS

stone ground grits, chorizo gravy,
sautéed shrimp, aged cheddar, rutabagas, English peas-\$18

EGG IN A BASKET

Underground Bakery brioche, duck egg, avocado,
cayenne sabayon, smoked bacon-\$12

TROUT & EGGS

smoked NC trout, kohlrabi hash, grilled Lacinato kale,
parsley oil, over easy eggs-\$18

SMOKED SALMON

goat cheese soufflé, sugar snap peas,
smoked salmon & bacon sauce-\$20

CHICKEN PIE

chicken confit, mushrooms, brown chicken jus,
rutabaga purée, carrot, peas-\$16

OMELET

local eggs, oyster mushrooms, charred fennel, goat cheese,
Yukon hash browns-\$12

TAMALES

English pea tamales, tempura avocado, fried egg, butternut squash hash,
chipotle jus-\$12

FRENCH TOAST

McFarland Bakery butter bread, bourbon vanilla bean batter,
crème fraiche, apple syrup, smoked bacon-\$12

*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.