

# 3<sup>RD</sup> 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

## MAIN COURSE

### **RAVIOLI**

rutabaga ravioli, sugar snap pea soup, English peas, tomato jerky,  
Manchego cheese-\$22

### **BRAISED SHORT RIBS**

Yukon potato gnocchi, charred beet greens,  
beet chip, braising jus-\$28

### **NC TROUT**

charred fennel, preserved lemon, dehydrated cauliflower,  
grilled cauliflower risotto-\$24

### **TOGARASHI SCALLOPS**

rutabaga purée, carrot, cauliflower, ginger chip,  
morels, chipotle foam-\$30

### **GRILLED SALMON**

parsnip purée, apple fennel slaw, cayenne sabayon,  
crème fraiche, apple caviar-\$24

### **GRILLED HICKORY NUT GAP PORK CHOP**

Sorghum molasses, Lacinato kale, kohlrabi,  
Golden Raisin purée-\$28

### **GRASS-FED FILET MIGNON**

parsnip French fries, charred beet greens, quail egg,  
foie gras croquette, Demi-Glace-\$36

### **DECONSTRUCTED POT PIE**

pan seared chicken, root vegetables, parsnip purée, peas,  
celery cookie, celery foam-\$22

### **PAN SEARED GROUPE**

English pea tamale, butternut squash pan sauce,  
roasted oyster mushrooms-\$30

*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.