

3RD AVE. BISTRO



BEGINNINGS

FOIE GRAS TORCHON

seared foie gras, tempura peach, blackberry gastrique, pickled peach, collard greens, Underground Baking Co. brioche-\$22

SWEETBREADS

haricots verts, gribiche, quail egg, brown butter, carrot purée-\$15

PORK BELLY

grilled figs, fig BBQ sauce, butterbeans, shelling peas, crackling-\$14

SQUASH BLOSSOM

goat cheese, radish purée, ratatouille, aged balsamic, squash rind cookie-\$12

SALMON RILLETTE

cucumber, charred bread, pickled radish, tarragon-\$12

POACHED SHRIMP

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

OYSTERS TWO WAYS

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

SOUP & SALADS

GAZPACHO DU JOUR

Chef's selection of vegetable gazpacho-\$8

SUMMER SALAD

dandelion shoots, mesclun, edible flowers, cucumber, sunflower seeds, croutons, pecorino, fine herbs vinaigrette-\$6/10

ARUGULA & RED OAK SALAD

peaches, feta cheese, buckwheat popcorn, smoked bacon, pecans, peach vinaigrette-\$6/10

WATERMELON FRISÉE

watermelon gastrique, fried chicken livers, pickled watermelon rind, watermelon vinaigrette, bleu cheese-\$10

BRUNCH

OYSTER BENEDICT

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

PEACH CREPES

lemon thyme crepes, tempura peach, peach mascarpone,
peach gastrique, pickled peach-\$12

SHRIMP & GRITS

stone ground grits, chorizo gravy, sautéed shrimp,
aged cheddar, corn, fried okra-\$18

EGG IN A BASKET

Underground Brioche, fried egg, squash blossom, fennel oil,
cayenne sabayon, smoked bacon-\$14

TROUT & EGGS

smoked NC trout, oyster mushrooms, Yukon hash browns,
corn bavarois, fried egg, crackling-\$18

PROSCIUTTO

arugula, melon, pickled peach, crème fraiche,
poached egg, charred bread \$16

PORK BELLY

quail egg, arugula, grilled fig, bean cassoulet,
crackling, radish purée \$19

DUCK CONFIT TAMALES

corn and parsnip purée, summer peas,
tomatillo salsa, fried egg \$16

OMELET

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

FRENCH TOAST

McFarlan's butter bread, bourbon vanilla bean batter,
crème fraiche, 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.