# 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

# Main Course

### Corn Agnolotti
corn jus, black truffle, sweetbreads, buckwheat popcorn,
Hoch Ybrig cheese-$26

### Duck Confit
Yukon potato gnocchi, peaches, radish greens,
brown butter, pineapple sage-$28

### Halibut
grape tomato confit, okra seed panisse,
swiss chard, radish gazpacho-$30

### Filet Mignon
parsnip & corn purée, ratatouille, corn & chive bavarois,
onion confit, demi-glace-$32

### Snapper
squash rind soccas, carrot purée, summer bean cassoulet,
nage, wild mushrooms-$29

### Grilled Hickory Nut Gap Pork Chop
tomato tart, shaved prosciutto,
arugula, aged balsamic-$26

### Trout
preserved lemon, summer pea risotto, fennel oil,
tomato honey, haricots verts-$24

### Scallops
corn pudding, grilled zucchini, squash rind cookie,
morels, ham hock foam -$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.