

TODD JURICH'S **bistro**

we are proud to serve eastern shore hand harvested oysters – va's finest

*ON THE HALF SHELL ● cocktail sauce / mignonette 14

ROASTED OYSTERS ● house bacon / kentucky bourbon / farm greens 14

BUTTERMILK FRIED OYSTERS ● celery root remoulade 15

to start

CRISPY PEKING DUCK ROLL ● spring onions / chinese mustard / plum sauce 9

FRIED "POUND NET" COCONUT CALAMARI ● scotch bonnet banana ketchup / coriander leaves 11

SEARED "RARE" TUNA "SHORT STACK" ● hass avocado / compressed pineapple / spicy crab 13

FRIED JUMBO GULF FANTAIL SHRIMP ● martha's pink sauce 15

HOMEMADE TRUFFLE RAVIOLI ● summer truffle / parmigiano-reggiano / spinach & shallots 15

OUR FRENCH KISS ● seared foie gras / strawberry-vanilla cream shortcake / duck bacon 24

*CHARRED GRASS-FED BEEF CARPACCIO ● manchego / lemon panzanella 14

SPRING CAPRESE ● house mozz / madelyn's tomatoes / basil & EVOO 12

AVOCADO & VIDALIA ONION COCKTAIL ● tomato confit / olive oil / sea salt & lemon 8

soup / salad / stew

"SHE CRAB" SOUP ● old bay buttered oyster crackers / jumbo lump crab / cream sherry 8/11

EASTERN SHORE OYSTER STEW ● mashed potatoes / benton's bacon / chives 12

CULIPHER FARM "HAYSTACK" SALAD ● french vinaigrette 7

ROASTED BEET SALAD ● fresh goat cheese / baby spinach / fig balsamic dressing 9

TODD'S CLASSIC CAESAR ● hot buttery popover / reggiano tuille 9

BOSTON BUTTER WEDGE ● maytag blue / house bacon / candied walnuts 10

entrée

CHICKEN SALTIMBOCCA "AMERICAN" ● mushrooms marsala / mozzarella / country ham & wilted spinach 21

*ROAST SCOTTISH SALMON ● rösti potatoes / quince horseradish / pickled red onions / caviar 24

"SOUS VIDE" CARVED LOCAL PORK LOIN ● bourbon-brown sugar honey crisps / sharp cheddar mac 22

*ROAST RACK OF LAMB ● whipped potatoes / blackberry demi glaze 27

SHRIMP & SCALLOP "ORECCHIETTE" ● grape tomato / ramps / baby shitake 26

*SEARED BREAST OF CHERRY DUCK ● farro mushroom risotto / vincotto 29

*HEREFORD FILET MIGNON ● crispy polenta / creamed spinach / bistro steak sauce 39

OUR PAN SEARED LUMP CRABCAKES ● crab-bacon slaw / old bay sweet potato chips 32

\$6 sides

truffle french fries ● creamed spinach ● cheddar mac
crab-bacon slaw ● sautéed spinach & shallots ● local mushrooms
duck fat fries ● roast asparagus ● farro risotto

bistro bread basket

\$5

HOUSE MADE BUTTERY POPOVER ● SEASONAL FRUIT & NUT BREAD ● CRISPY BAGUETTE

We take Great Measures to utilize Small Farmers and Producers who practice Natural and Ecologically Sound Agriculture.

Please let us know of any allergies. The majority of our menu is or can be presented Gluten Free.

*Eating raw or undercooked food may increase your potential for contracting a foodborne illness.

toddjurichsbistro.com