

TODD JURICH'S **bistro**

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

(6) *ON THE HALF SHELL • cocktail sauce / mignonette 15

(5) ROAST LOCAL OYSTERS • house bacon / kentucky bourbon / parm 14

to start

ICED VEGETABLE GAZPACHO • cucumber sorbet / lemon drops 5/7

OUR SIGNATURE SHE CRAB SOUP • jumbo lump crab / lustau sherry 7/11

IMPORTED BURATTA • “peaches & cream” / benne crisps 11

FRIED “POUND NET” COCONUT CALAMARI • scotch bonnet banana ketchup / coriander leaves 12

JUMBO LUMP CRAB LOUIE COCKTAIL • hass avocado / lemon 16

CRISPY CHICKEN CURRY LUMPIA • spicy mustard / papaya chutney 9

FRIED JUMBO GULF FANTAIL SHRIMP • martha's pink sauce 11/17

HOMEMADE TRUFFLE RAVIOLI • italian truffles / parmigiano-reggiano / spinach & shallots 16/27

FOIE GRAS UNDER GLASS • “farm to table” stoner blackberry crepe 24

seconds

ORGANIC LOCAL BABY LETTUCES • tuscan corn / french vinaigrette 7

ROASTED BEET SALAD • fried chèvre / baby spinach / fig balsamic dressing 12

TODD'S CLASSIC OR GRILLED CAESAR • hot buttery popover / pecorino romano 9

OUR WEDGE • maytag blue / cortland apples / candied walnuts / fried onion ring 10

entrée

HAY ROAST LEG OF LAMB • rosemary potatoes / summer savory ratatouille 27

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

*SEARED SCOTTISH SALMON • summer vegetable roast / bagna cauda / lemon confit 26

A REALLY GOOD MEAT LOAF & WHIPPED POTATOES • mushroom bordelaise / glazed carrots 19

PAN ROASTED JUMBO LUMP CRABCAKES • crab-bacon slaw / old bay chips / remoulade 36

CARVED LOCAL PORK LOIN • bourbon-brown sugar peaches / sharp cheddar mac 24

CRISPY CHERRY DUCK • farro risotto / armagnac cherries / vincotto 29

CHEF'S CATCH & LUMP CRAB NORFOLK • jumbo lump crab or simply grilled / lemon beurre blanc AQ

\$7 sides

truffle french fries • creamed spinach • cheddar mac

sautéed spinach & shallots • crab-bacon slaw AQ

duck fat fries • summer vegetables • ratatouille • rosemary roast potatoes

\$5 bistro bread basket

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.