

# TODD JURICH'S *bistro*

EST 1992 Norfolk, Virginia

We are proud to serve eastern shore  
hand harvested oysters—va's finest

(6) *On The Half Shell • cocktail sauce / mignonette	14
(5) Roast Local Oysters • house bacon / Kentucky bourbon / parm	15
(5) Deep Fried Oysters • house remoulade / lemon	16

## To Start

OUR SIGNATURE PUMPKIN & CRAB SOUP • jumbo lump crab / cinnamon toasts	7/11
TODD'S FAMILY OYSTER STEW • james farm cream / house bacon / chives	9/15
"BISTRO" FRENCH ONION SOUP • beef bone broth / grand cru gruyere / brioche toast	11
MAIN LOBSTER IN OLD BAY BUTTER • crusty french baguette	18
RAYEN'S SPICY TUNA POKE • wakame salad / benne crisp / oshinko	13
BLISTERED SHISHITO PEPPERS • lime-mezcal sea salt / corn dust / shaved manchego	9
FRIED "POUND NET" COCONUT CALAMARI • scotch bonnet banana ketchup / coriander leaves	14
BISTRO "CAPRESE" SALAD • stem tomato / house mozzarella / baguette / basil & balsamic	12
YOLANDA'S HAND ROLLED LUMPIA • beef & leek / nam pla salad / two sauces	9
FRIED JUMBO GULF FANTAIL SHRIMP • Martha's pink sauce	3 for 12 / 6 for 21
PITTSBURGH PIEROGIES • butter onions / sour cream & scallions	10

## BISTRO CHARCUTERIE & CHEESE TASTING

Artisan & House Made Pates / Cured Seasonal Meats / Regional Cheeses / Baguette / Pickles & Mustardo

\$ 18.00 Good For 2 People

## Seconds

ROASTED BEET SALAD • fried goat cheese / baby spinach / fig balsamic dressing	10
TODD'S CLASSIC CAESAR • hot buttery popover / pecorino romano	11
HAYSTACK SALAD • organic lettuce / shallot sherry vinaigrette / tuscan corn	9

## Entrée

CHICKEN BURATTA • surry ham / mushroom marsala / molten mozzarella / zucchini-fettuccini	23
A REALLY GOOD MEAT LOAF & WHIPPED POTATOES • mushroom bordelaise / malibu carrots	19
*ROAST COLORADO LEG OF LAMB • autumn ratatouille / robuchon potatoes / za'atar tomatoes	26
*BISTRO FILET MIGNON • robuchon potatoes / creamed spinach / bistro steak sauce	29
*SEARED SCOTTISH SALMON • spinach & shallots / bagna cauda / lemon confit	25
OUR JUMBO LUMP CRABCAKES • crab-bacon slaw / old bay chips / house remoulade	33
CARVED LOCAL PORK LOIN • bourbon & brown sugar apples / sharp cheddar mac	24
CRISPY CHERRY DUCK • farro risotto / armagnac cherries / vincotto	29
JUMBO FLOUNDER & LUMP CRAB NORFOLK • jumbo lump crab / lemon beurre blanc	AQ
BLACKENED LOCAL TUNA • butternut squash / sprouting brussels & pork belly	28

## Sides 7

truffle french fries • creamed spinach • old bay chips • sautéed spinach & shallots • crab-bacon slaw AQ  
whipped potatoes • zucchini fettuccini • duck fat fries • farro risotto • cheddar-mac

## Bistro Bread Basket 5

HOUSE MADE BUTTERY POPOVER • SEASONAL FRUIT & NUT BREAD • CRUSTY BAGUETTE

We take Great Measures to Utilize Small Farmers and Producers who Practice Natural and Ecologically Sound Agriculture.\*Eating Raw or Undercooked Meats, Poultry, Shellfish, or Eggs may Increase Your Potential for Contracting a Foodborne Illness.