

TODD JURICH'S **bistro**

EST 1992 Norfolk, Virginia

*We Are Proud to Serve Virginia Eastern Shore Oysters Va's Finest
Iced on The Half Shell* • mignonette & chili cocktail- 6 For \$12 & 12 For \$22

Todd's Famous Oyster Stew • smoked bacon/robuchon potatoes & chives- \$ 14

(6) *Deep Fried Oysters* • lemon/house remoulade- \$ 15

Bon Appetite - Todd

To Start

OUR SIGNATURE PUMPKIN & CRAB SOUP • jumbo lump crab & old bay cinnamon toast	7/11
"BISTRO" FRENCH ONION SOUP • beef bone broth / grand cru gruyere / brioche croutons / sherry	11
MAINE LOBSTER IN OLD BAY BUTTER • crusty french baguette	17
RAYEN'S SPICY TUNA POKE • wakame salad / benne crisp / oshinko	13
FRIED "POUND NET" COCONUT CALAMARI • scotch bonnet banana ketchup / coriander leaves	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
BOSTON BUTTER LETTUCE WEDGE • maytag blue / benton's bacon / apples & walnuts	14
ROASTED BEET SALAD • fried goat cheese / baby spinach / fig balsamic dressing	10
TODD'S CLASSIC CAESAR • hot buttery popover / pecorino romano	10

Entrée

CARVED LOCAL PORK LOIN • bourbon & brown sugar apples / sharp cheddar mac	24
CHICKEN BURATTA • surry ham / mushroom marsala / zucchini fettuccini / tomatoes & parmesan	21
A REALLY GOOD MEAT LOAF & MASH POTATOES • mushroom demi / roast vegetables	19
*PAN SEARED ATLANTIC HALIBUT • spinach risotto / pecorino cacio e pepe	32
OUR JUMBO LUMP CRABCAKES • crab-bacon slaw / old bay chips / house remoulade	34
*SEARED SCOTTISH SALMON • baby bok choy / shitake / soy-citrus dressing / crispy gyoza	26
*BISTRO CRISPY CHERRY DUCK • farro pilaf / armagnac cherries / vincotto	29
*HERB CRUSTED ASPEN MOUNTAIN RACK OF LAMB • rosemary potatoes / port pan glaze	31
*KOJI DRY AGED HARRIS RANCH FILET • bistro steak sauce / robuchon potatoes / creamed spinach	36

Deserts 10

OUR FAMOUS WARM BRIOCHE BREAD PUDDING • whiskey crème anglaise/salted caramel sauce	
WINTER BERRY ENGLISH TRIFLE • lemon pound cake / champagne sabayon / mint	
BIANCA'S FLOURLESS VALRHONA DARK CHOCOLATE CAKE • raspberry coulis / hazelnut tuille	
TAHITIAN PURE VANILLA BEAN "CRÈME BRULEE" • burnt sugar / winter berries / candied orange rind	

Sides 7

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

Bistro Bread Basket 6

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.*