

# 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
MAINE LOBSTER IN OLD BAY BUTTER • crusty french baguette	17
RAYEN'S SPICY TUNA POKE • wakame salad / benne crisp / oshinko	14
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
BABY ICEBERG LETTUCE WEDGE • maytag blue / benton's bacon / apples & walnuts	12
ROASTED BEET SALAD • fried goat cheese / baby spinach / fig balsamic dressing	11
TODD'S CLASSIC CAESAR • hot buttery popover / pecorino romano	12
BISTRO CAPRESE • our mozzarella / heirloom tomatoes / basil / baguette / apple balsamic	14
PITTSBURGH PIEROGIES • caramelized onions / sour cream & chives	10

## **Entrée**

A REALLY GOOD MEATLOAF • mash potatoes / mushroom pan glaze / vegetable roast	19
CHICKEN BURATTA • surry ham / mushroom marsala / zucchini fettuccini / tomatoes & parmesan	21
CARVED LOCAL PORK LOIN • bourbon brown sugar apples / sharp cheddar mac	23
OUR JUMBO LUMP CRABCAKES • crab-bacon slaw / old bay chips / house remoulade	34
*ROAST SCOTTISH SALMON • fingerling potatoes / jumbo asparagus / truffle butter	27
* CRISPY CHERRY DUCK • farro pilaf / armagnac cherries / vincotto	29
SEARED JUMBO "DAY BOAT" SCALLOPS • spaghetti squash cacio e pepe / pecorino romano	32
* BISTRO FILET MIGNON • bistro steak sauce / robuchon potatoes / creamed spinach	36
*ROASTR WILD CAUGHT HALIBUT • crispy brussels sprouts & bacon / smoked tomato risotto	33
*PEPPER SEARED HARRIS RANCH RIB-EYE • duck fat fries / pepper pinot butter	MP

## **Deserts 10**

OUR FAMOUS WARM BRIOCHE BREAD PUDDING • whiskey crème anglaise/salted caramel sauce	
BIANCA'S FLOURLESS VALRHONA DARK CHOCOLATE CAKE • raspberry coulis / hazelnut tuille	
TAHITIAN PURE VANILLA BEAN "CRÈME BRULEE" • burnt sugar / winter berries / candied orange rind	
BIANCAS MILE HIGH KEY LIME PIE • semi freddo	
PALET OF FRESH FRUIT SORBETS • pirouline chocolate-hazelnut wafers	

## **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 • spaghetti squash  
cacio e pepe*

## **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 my Increase Your Potential for Contracting a Foodborne Illness.*

3/23/2021