

## RAW BAR

OYSTER HAPPY HOUR SUN-THURS  
5-7PM

EAST COAST OYSTERS M.P.\*

TROUT ROE 18.

AMERICAN STURGEON CAVIAR 72.

CAJUN SHRIMP COCKTAIL *RED & WHITE COCKTAIL SAUCE* 15.

OYSTER SHOOTER *CHAMPAGNE & CAVIAR* 8.

## BITES

WARM OLIVES 4.

SMOKED ALMONDS 4.

SALUMI 8.

## EGG SHOOTERS

PICKLED PEPPERS & OLIVE OIL MAYO 3.

CAJUN SHRIMP & PICKLED PEPPERS 5.50

SMOKED TROUT & TROUT ROE 8.50

CAVIAR & CRÈME FRAÎCHE 13.

## TOASTS

AVOCADO 8.

MANCHEGO & CLOVER HONEY 6.

HARD BOILED EGG, MAYO & PICKLED PEPPERS 5.

BACON & ONION W/ STILTON BUTTER & HONEY 8.

## PLATES

HUMMUS *OLIVES & PITA* 13.

BEET & GOAT CHEESE SALAD 13.

COUNTRY PÂTÉ 15.

ESCARGOTS *GARLIC BUTTER* 17.

FOIE GRAS TERRINE 23.

PULLED PORK & GRILLED CHEESE SANDWICH *FONTINA & MANCHEGO* 18.

## FRENCH BREAD PIZZA

FRESH MOZZARELLA & ROASTED TOMATO 13.

GARLIC SHRIMP, ANCHOVY & GRANA PADANO 16.

SALUMI & FRESH MOZZARELLA 16.

@BRDOWNINGSTBAR

\*CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

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## CHEESE

CHOICE OF THREE CHEESES 18.

COUPOLE, GOAT MILK, VERMONT

LEONORA, GOAT MILK, LEON, SPAIN

MANCHEGO, SHEEP MILK, (14 MONTHS) SPAIN

EWEPHORIA GOUDA, SHEEP MILK, HOLLAND

DÉLICE DE BOURGOGNE, TRIPLE CREAM COW MILK, FRANCE

STILTON, COW MILK, NOTTINGHAMSHIRE, ENGLAND

GÜNTENSBERG, RAW COW, ST.GALLEN, SWITZERLAND

CLOTHBOUND CHEDDAR, CABOT, COW MILK, VERMONT

## DESSERT

CHOCOLATE BRUNO CRÈME ANGLAISE 8.

CRÈME BRÛLÉE 10.

CHOCOLATE CHIP BREAD PUDDING CRÈME ANGLAISE 10.

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