

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

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*