

**SNACKS**

- Togarashi chips, charred scallion dip 3
- Green Circle Farms fried chicken slider 4 each
- Pickled deviled eggs, our bacon 5
- Buttermilk fried sweetbreads, maple sriracha glaze 8
- Banh mi, coconut milk pork shoulder, pho dip 9
- Vietnamese pork belly meatballs, cilantro sauce 8
- Benton's ham, mac n cheese 9

**ANTIPASTO**

- Foie gras, huckleberry jam, chestnuts, nut brittle 9
- Benton's bacon wrapped rabbit terrine, gribiche, crostini 9
- Chicken liver, sriracha pâté, grilled bread 8
- Chilled olives, better pickles, house mozzarella 7
- Smoked rabbit suet mousse, toast 7
- Spanish white anchovies, grilled bread 8

**VEGETABLES**

- Sunchoke chips, poblano aioli 8
- Mushroom duxelles on toast, hollandaise 9
- Roasted baby beets, bleu cheese, kale, onion 8
- Charred brussels sprouts, fish sauce, herbs, peanuts 9
- Spaghetti squash, currants, toasted pistachios 8
- Farro salad, butternut, pecorino, almonds, green goddess 8

**FISH**

- Fried oysters, caper remoulade 9
- Charred octopus, our chorizo, avocado, egg 14
- Seared scallop, buckwheat gnocchi, celeriac, beef cheek cracklins 13
- Grilled yellowtail, heritage beans, smoked oyster sauce, cilantro 13

**MEAT**

- Beef cheek ragout, salted sweet potato ravioli 13
- Rabbit pot pie, path valley pecans 13
- Our ramen, our broth, our way 12
- Hickory pork belly, johnny cakes, jalapeno jam 13
- Lamb belly bolognese, gnocchi, 18 month pecorino, basil 14
- Dry aged new york strip, bernaise butter, frites, duxelles 14
- GCF braised chicken, Anson Mills polenta, olives, capers, glaze 13
- \*\*Add shaved foie gras to any dish 5

\$5 each, 3 for 12

**CHEESE**

- Shropshire- blue, pasteurized cow milk, pickled cauliflower
- Bon bouche- pasteurized goat milk, path valley pecan
- Cheesy poofs- thai chili honey

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness\*\*\*

## Bar Pilar February 6 2015

20% Gratuity will be added to parties of 6 or larger