

bistro VG

SMALL PLATES

van gogh's crabcake - braised leeks - celery root - grain mustard beurre blanc MKT
tuna tartare* - ginger vinaigrette - tobiko caviar 14
sauteed chicken livers* - plum-shallot jam 9
charred mediterranean octopus - warm gigande bean parsley salad - roasted red pepper - saffron aioli 16
grilled lamb lollipops* - tuscan kale - pine nut - currant relish 14
classic steak tartare* - garlic-crisp baguette 14
goat cheese ravioli - sweet tomato sauce 12
white truffle parmesan frites - rosemary aioli 9
country pâté - mustard - arugula salad - toast 11
gnocchi - roasted squash - salami - sage - pine nut gremolata 11
salt & pepper fried calamari 12
brick oven roasted oysters - melted leeks - pancetta - pernod creme 16

SOUPE

butternut squash - crisped sage chiffonade 8
white bean soup - truffle oil - brioche croutons 8

FROMAGE & CHARCUTERIE 5 each

gorgonzola Italy, cow, creamy, assertive
humbolt fog California, goat, vegetable ash, creamy
manchego Spain mild, slightly briny, nutty
morbier France, cow's milk, fresh hay aroma, nutty
robiola Italy, cow, brie like, mellow, creamy
cypress grove truffle tremor goat, earthy, velvety
comte France, cow, firm, apricot, hazelnut, toffee
dry aged gouda cow's milk, firm, nutty, aged 1 year
serrano - prosciutto - coppa - soppressata - speck - hot coppa - dry spanish chorizo

SALADES & WOOD FIRED PIZZAS

baby kale - roasted brussels sprout leaves - pistachio-lemon vinaigrette 10
oven roasted baby beets - oven roasted - crisp sunchokes - baby arugula 11
baby gem salad - garlic - dijon dressing - buttermilk fried onion rings 9
burrata salad - blood oranges - grapefruit wedge - arugula - lemon vinaigrette 12
margherita pizza 14
venison flatbread - roasted venison - mushrooms - gruyere cheese - savoy cabbage - balsamic 16
pancetta bacon & slow cooked onion pizza 15
spinach - fontina - prosciutto - caramelized onion pizza 16

PLATS PRINCIPAUX

new zealand rack of lamb - logan turnpike grits - dates - panchetta lardons - sharon fruit jus 33
steak frites* - caramelized onion jus - herb butter 22
filet mignon* - black truffle butter - whipped potatoes - buttered spinach 32
meyer ranch braised short ribs - spicy macaroni & cheese 25
bouillabaisse - littleneck clams - mussels - fresh fish morsels - fregola pasta - saffron - tomato concasse 27
grass fed ribeye*, 14oz. bone in - rainbow fingerlings - charred greens - saffron yogurt - chorizo oil 39
north carolina mountain trout almondine - parsnip purée - frenched beans - baby carrots 24
seared atlantic salmon* - organic quinoa - shaved brussels sprouts - kale chimichurri 25
veal chop*, 14oz. bone in - saffron & lobster risotto, pomegranate brown butter - chives 42
george's bank scallops - rock shrimp risotto - hen of the woods mushrooms - peppercorn sauce - lobster oil 31
moroccan spiced duck* - red lentils - wild mushrooms - saffron gastrique 32
springer mt. simple roast chicken - warm roast red onion-shiitake mushroom salad - potato puree 23

SIDES

red lentils - hen of the wood mushrooms 8
cauliflower - gruyere gratin 8
caramelized brussels sprouts 8
frites 7
pomme purée 7
quinoa salad 8