

BISTRO

by

HUBBELL & HUDSON

start

Vietnamese **CAULIFLOWER**, Vietnamese Fish Caramel, Fines Herbes, Roasted Peanuts, Fresno Chili, Pickled Cauliflower, Crispy Shallots • 9 **CS**

CHEESE & CHARCUTERIE BOARD, Artisan Cured Meats, Rotating Artisan Cheeses, Chicken Liver Mousse, House Made Ricotta Cheese, Truffle Honey, Toasted Baguette • 17

House Sriracha Brined Crispy **PORK BELLY**, Royal Stilton Blue Cheese, Fresh Jalapeño, Thyme Sprigs, Whipped Maple Syrup • 10 **GF**

AVOCADO FRIES, Corn Batter, Harissa Aioli, Moroccan Spices, Mint • 7

Chicken Fried **TEXAS QUAIL**, Hong Kong Gastrique, White Cheddar Grits, Radish, Cilantro Emulsion • 14 **CS**

Dozen Gulf **OYSTERS**, On The Half Shell, Thai Chili Cocktail Sauce, Mignonette, Fresh Lemon • 19 **GF**

Blistered **SHISHITO PEPPERS**, Miso Aioli • 7 **CS**

Bistro **CRAB CAKE**, Jumbo Lump Blue Crab, Confit Tomato, Arugula, Lemon Zest, Beurre Blanc, Pickled Fennel, Fines Herbes • 13

GULF SHRIMP Toast, Artisan Baguette, Toasted Cashews, Thai Tom Yum Aioli, Mint, Cilantro, Jalapeño • 13 **GF**

PORK BELLY STEAM BUNS, Sriracha Hoisin Sauce, House Pickles, Cilantro • 9

DEVILED EGGS & FRIED OYSTERS, Tennessee Smoked Ham, Kimchi Hot Sauce, Pickled Green Beans • 12

Seared **FOIE GRAS** Slider, Brioche Bread, Sriracha Apple Butter, Granny Smith Apple, Coriander • 19

JUMBO LUMP CRAB Cocktail, Thai Chili Cocktail Sauce, Fresh Avocado, Mint, Cilantro, Sweet Onion, Wonton Tostada • 18

soup

Thai **TOM YUM**, Shiitake Mushrooms, Cherry Tomatoes, Carrot, Basil, Mint, Fennel, Onion, Poached Shrimp • 11 **GF**

Signature **FRENCH ONION**, Aged Provolone, Baby Swiss, Baguette Croutons • 9

Signature Maine **LOBSTER BISQUE** with **JUMBO LUMP CRAB**, Italian Tomato Oil, Fennel Pollen • 13 **GF**

salad

Bistro **GREEN SALAD**, Wild Mixed Greens, Fresh Tomatoes, English Cucumber, Parmesan Reggiano, Balsamic & Herb Vinaigrette, Baguette Croutons • 7 / 10

Signature **WEDGE SALAD**, Iceberg Lettuce, Royal Stilton Blue Cheese Emulsion, Spiced Pecans, Applewood Smoked Bacon, Marinated Cherry Tomatoes, Chives • 8 / 12 **GF**

CAESAR 2.0 Salad, Baby Spinach, Romaine Hearts, House Caesar Dressing, Parmesan Reggiano, Red Onion, Hard Boiled Eggs, Baguette Croutons • 6 / 9

Roasted **BEET SALAD**, Red & Yellow Beets, Granny Smith Apple, Whipped Goat Cheese, Wild Arugula, Toasted Almonds, Beet Vinaigrette • 8 / 12 **GF**

Local **HEIRLOOM TOMATO & WATERMELON** Salad, Nate's Tomatoes, Summer Watermelon, Goat Cheese, Basil Purée, Rice Wine Vinegar, Dill and Fines Herbes • 13 **GF**

JERK CHICKEN Chopped Salad, Grilled Hearts of Palm, Feta, Crispy Chickpeas, Avocado, Roasted Bell Pepper, Radicchio, Fresh Mint, Red Wine Emulsion • 15 **CS**

Jumbo Lump **BLUE CRAB COBB** Salad, Local Mixed Greens, Cherry Tomatoes, Applewood Smoked Bacon, Avocado, Cucumber, Brioche Croutons, Hard Boiled Egg, Red Wine Emulsion • 18

STEAK SALAD, Akaushi Flat Iron Steak, Baby Spinach, Pork Belly Croutons, Toasted Pecan, Royal Stilton Blue Cheese, Pickled Red Onion, Ranch Dressing • 17 **GF**

sandwich

AVAILABLE AT LUNCH ONLY 11AM-3PM

Jerk **CHICKEN** Club, Applewood Smoked Bacon, Avocado, Baby Swiss Cheese, Oven Dried Tomatoes, Bibb Lettuce, Chili Mayo, Brioche Bun, French Fries • 15 **CS**

PRIME RIB Sandwich, Arugula, Port Caramelized Onion, Brie Cheese, Horseradish Mayo, Brioche Bun, French Fries • 19

STEAK, Chimichurri Marinated Sirloin, Harissa Aioli, Oven Dried Tomatoes, White Balsamic Onions, Arugula, Toasted Baguette, French Fries • 17

TURKEY Club, All Natural Oven Roasted Turkey, Fresh Avocado, Applewood Smoked Bacon, Iceberg Lettuce, Tomato, Dijonnaise, Texas Toast, French Fries • 15

Signature **GRILLED CHEESE**, Aged Cheddar, American Cheese, Goat Cheese, Heirloom Tomato & Roasted **TOMATO & BASIL SOUP**, Rendered Bacon, Chervil • 12

CS Dish contains soy

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GF Dishes suitable for our guests with gluten intolerance. Salads can be prepared without croutons. While we strive to provide accurate information, our ingredients change from time to time, **our kitchen is NOT gluten free and cross contact may occur.**

Consuming raw or under-cooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw or under-cooked ingredients. Please let us know of any food allergies. **SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES**

steak

choose a meat & sauce

8 oz. HeartBrand Ranch® Akaushi Texas Wagyu **FLAT IRON** • 29

8 oz Midwestern Reserve Black Angus **FILET** • 42

8 oz HeartBrand Ranch® Akaushi Texas Wagyu **FILET** • 54

Side by Side **FILET TASTING** • 49

4 oz HeartBrand Ranch® Akaushi Texas Wagyu & 4 oz Midwestern Reserve Black Angus

Side by Side **CHEF'S CUT TASTING** • 49

6 oz Midwestern Reserve Black Angus, Dry Aged & 6 oz Midwestern Reserve Black Angus, Wet Aged

saucés

Black Truffle Butter **GF**

Peppercorn Brandy Demi **GF**

dry aged

14 oz. Bone-Out HeartBrand Ranch®, Dry Aged 60 Days, Akaushi Texas Wagyu **NEW YORK STRIP** or **RIBEYE** (Ask server for cut) • 85

14 oz. Bone-Out Midwestern Reserve Black Angus, Dry Aged 30 Days, **RIBEYE** • 69

sides

ASPARAGUS, Tennessee Ham, Hard Boiled Egg Clarified Butter • 10 **GF**

WILD RICE, Baby Vegetables, Fines Herbes • 7 **GF**

Vodka Corn Battered **ONION RINGS** • 6

Roasted **OKRA**, Sherry Butter, Tomato Compote • 8 **GF**

House Fermented Kimchi **MASHED POTATOES** • 8

TRUFFLE FRIES • 6

Wild **MUSHROOMS** • 9 **GF**

Signature **MAC & CHEESE** • 9

Crispy **BRUSSELS SPROUTS** • 8 **CS**

entree

LAND

PEKIN DUCK BREAST, Charred Kohlrabi Purée, Orange Glazed Carrots, Chimichurri Sauce • 31 **CS**

Signature **RAMEN**, Tonkotsu Ramen Noodles, Scallions, Shiitake Mushrooms, Artichokes, Slow Poached Egg, Sriracha Pork Belly, House Made Ramen Broth • 19 **CS**

CHICKEN BREAST MILANESE, Wild Mushroom Lasagna, Bechamel Sauce, Pickled Fennel Salad • 18

Dry Aged **BEEF SHORT RIBS**, Port Demi Braised, House Fermented Kimchi Mashed Potatoes, Browned Butter, Roasted Okra • 39

Signature Akaushi Wagyu **BISTRO BURGER**, Brioche Bun, Aged Cheddar Cheese, Applewood Smoked Bacon, Iceberg Lettuce, Oven Dried Tomatoes, Served with Salt & Pepper Fries • 17

WAGYU BOLOGNESE, Akaushi Flat Iron, Ragu, Italian Sausage, House Pappardelle Pasta • 25

SEA

Louisiana **BLACK DRUM**, Jumbo Lump Blue Crab, Fingerling Potatoes, Cornichons, Capers, Preserved Tomatoes, Fines Herbes Beurre Blanc • 29 **GF**

East Coast **SEA SCALLOPS**, Wild Mushrooms, Mushroom Risotto, Baby Spinach, Garlic Chips • 29 **GF**

CRAB & TRUFFLE PASTA, Brioche Parmesan Gratin • 29

Skuna Bay, Chili-Rubbed **SALMON**, Sushi Rice Cake, Avocado Relish, Sunchoke Chips • 28 **GF**

BRANZINO, Mediterranean Seabass, Norfolk Brown Butter, Toasted Almonds, Queen Olives, Pimento, Pumpkin Seeds, Butternut Squash Ravioli • 34

Local Gulf **SHRIMP & GRITS**, Parmesan Grits, Beurre Blanc Sauce, Pickled Green Beans, Radish Sprouts • 25 **GF**

Patagonian **TOOTHFISH**, Shiitake Mushroom Wild Rice, Wasabi & Pickled Ginger Sauce, English Cucumber Salad • 42 **GF**

Red Wine Braised **OCTOPUS**, Bone Marrow & Mussel Tomato Sauce, Nero Spaghetti, Breadcrumbs Gratin • 28