



# BLISS

## STARTER

Oyster sliders, crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	21
Japanese Hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde	20
Ahi Tuna Tartare, avocado mousse, pineapple, grapefruit, tempura sesame leaf, coconut citrus broth	26
Mahi Mahi Ceviche, triple citrus marinade, jalapeno, red onion, bell pepper, avocado, plantain chips	21
Mexican street corn fritters, chili lime butter, queso fresco, lime	18
Brown sugar cured soy glazed pork belly musubi, seasoned rice, cucumber, carrot, tomato *GF	19
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing	24
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, toasted baguette crisps, sea salt	26
Oysters on the half shell (1/2 dozen) mignonette, cilantro water, squid ink crackers	26
Soup: Tomato basil, cheesy crostini, olive oil	16

## SALADS

Watermelon, feta, kalamata olives, cucumber, strawberry, red onion, basil, balsamic vinaigrette *GF	23
Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette *GF	18
Manouri cheese salad, mixed greens, grapes, Asian pear, melon, yuzu vinaigrette *GF	19
Kale Caesar, frisée, parmesan, fried hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder	18

## ENTREES

### VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette	31
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### GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc *GF	46
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### RED FISH

Pan-seared red fish, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar *GF	48
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### MEDITERRANEAN BRANZINO

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing	44
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### LOCKHART QUAIL

Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce	46
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### DUCK / FOIE GRAS

Seared duck breast, parsnip puree, pan-seared foie gras, strawberry salad, frisée, arugula strawberry sambal, blueberry gastrique	46
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### BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche *GF	45
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### BEEF TENDERLOIN

Pan-seared beef tenderloin, potato gratin, blistered shishito peppers, crispy onion rings, braised cauliflower florets, chimichurri sauce	54
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**\*GF- Gluten Free - Ask you server about other gluten free options  
Our ciabatta bread is vegan and dairy free, not gluten free.**

\*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness  
\$2.00 split charge on any split plate, \$35.00 corkage service per bottle\* (restrictions apply) 20% gratuity will be added to parties of 6 and more

Mark & Lisa Bliss, Proprietors  
 Tony Hernandez      Dorian Mills      Zachariah Hill  
 Executive Chef      General Manager      Sous Chef  
 Brittany Hill and Mary Swiger/ Front of House Managers