



BLISS

STARTER

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| 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 |
| Mexican street corn fritters, chili lime butter, queso fresco, lime | 18 |
| 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 |

SALADS

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| Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette *GF | 18 |
| Kale Caesar, frisée, parmesan, fried hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder | 18 |
| Roasted beets, blood orange, navel orange, walnuts, mixed greens, molasses vinaigrette | 19 |

ENTREES

VEGETARIAN BOWL

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

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| Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc *GF | 49 |
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REDFISH

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| Pan-seared redfish, cilantro risotto, wild mushrooms, saffron citrus beurre blanc *GF | 46 |
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MEDITERRANEAN BRANZINO

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| 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

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

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| Seared duck breast, butternut squash puree, pan-seared foie gras, pomegranate salad, frisée, arugula strawberry sambal, blueberry gastrique | 46 |
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BRAISED BEEF SHORT RIBS

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| Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche *GF | 45 |
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PORK SCHNITZEL

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| Confit sunchokes, pan seared artichokes, crispy capers, shio koji miso beurre blanc, balsamic reduction | 43 |
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BEEF TENDERLOIN

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| Pan-seared beef tenderloin, creamy parmesan polenta, cipollini onion, roasted red bell pepper, broccolini au poivre sauce *GF | 54 |
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***GF: Gluten-free - Ask your 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

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|--|-----------------|----------------|
| Tony Hernandez | Dorian Mills | Zachariah Hill |
| Executive Chef | General Manager | Sous Chef |
| Brittany Hill and Mary Swiger/ Front of House Managers | | |