



# BLISS

## STARTERS

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 <b>*GF</b>	19
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing <b>*GF</b>	24
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, toasted baguette crisps, sea salt	26
East coast oysters on the half shell, (1/2 dozen) mignonette, cilantro water, squid ink crackers	26
Potato leek soup, heavy cream, crème fraiche, truffle caviar, crisp fried leeks	14

## SALADS

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette <b>*GF</b>	18
Manouri cheese salad, mixed greens, grapes, Asian pear, melon, yuzu vinaigrette <b>*GF</b>	19
Kale Caesar, frisée, parmesan, fried hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder	18

## ENTREES

<b>VEGETARIAN BOWL</b>	
Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette	31
<b>GEORGES BANK SEA SCALLOPS</b>	
Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc <b>*GF</b>	46
<b>GULF RED SNAPPER</b>	
Pan seared snapper, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar <b>*GF</b>	48
<b>MEDITERRANEAN BRANZINO</b>	
Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing	44
<b>LOCKHART QUAIL</b>	
Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce	46
<b>DUCK / FOIE GRAS</b>	
Seared duck breast, butternut squash puree, pan-seared foie gras, pomegranate salad, frisée, arugula strawberry sambal, blueberry gastrique	46
<b>BRAISED BEEF SHORT RIBS</b>	
Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche <b>*GF</b>	45
<b>BEEF TENDERLOIN</b>	
Pan-seared beef tenderloin, potato gratin, blistered shishito peppers, crispy onion rings, braised cauliflower florets, au poivre sauce	54

**\*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  
 Tony Hernandez      Zachariah Hill      Dorian Mills  
 Chef de Cuisine      Sous Chef      General Manager  
 Brittany Hill and Mary Swiger/ Front of House Managers