



BLISS

STARTERS

Oyster sliders, crispy fried gulf oysters, candied bacon, buttermilk chive biscuits 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
Mexican Street Corn Fritters, chili lime butter, queso fresco, lime	18
Brown sugar cured soy glazed pork belly musubi, seasoned rice, cucumber, carrot, tomato	19
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing *GF	24
Mahi Mahi Ceviche, triple citrus marinated pablano, bell pepper, avocado, plantain chips *GF	21
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, squid ink crackers	26
Soup: Cantaloupe gazpacho, crispy prosciutto, lemon crème fraiche, cantaloupe ribbons	16

SALADS

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, frisee, 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	29
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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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GULF RED SNAPPER

Pan seared snapper, 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

Roasted quail (2 pcs.) stuffed with dirty rice, celery root puree, caramelized onion & apple compote, braised greens, roasted vegetables, black pepper cider sauce *GF	43
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DUCK / FOIE GRAS

Seared duck breast, parsnip puree, pan-seared foie gras, strawberry salad, frisee, 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	53
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***GF- Gluten Free**

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