



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
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 *GF	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	19
Lion's Mane mushrooms, lightly fried, sweet and tangy sesame sauce, pickled cucumber and carrots	23
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing *GF	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, crème fraiche, truffle caviar, crispy leeks	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, 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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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 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	54
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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