



TODD JURICH'S **bistro**

This menu is a sample only and will change daily.

150 W. Main Street, Suite 100

(757) 622-3210 – toddjurichsbistro.com

Hours:

Lunch: Monday-Friday, 11:30am-2pm

Dinner: Sunday, January 22 – Sunday, January 29, 5:30pm-10pm

Restaurant Week \$30 Dinner Menu

FIRSTS

SOUP DU JOUR	■	regional / seasonal / sustainable	
ORGANIC FARMERS' MARKET SALAD	■	house bacon / honey pecans / smokey blue	
POACHED CHILLED SHRIMP, AVOCADO & GREEN PAPAYA SALAD	■	sedley peanuts / chilis / limes	
ROASTED MARROW BONES	■	sweet onion marmalade / crusty baguette	
BISTRO SPRING ROLL	■	roast pork & prawns / two sauces / apple som tom	
CRISPY HERITAGE PORK BELLY "BANH MI"	■	vietnamese pickles / cilantro / jalapeno	
PUMPKIN & CRAB SOUP	■	cinnamon old bay croutons	
CRISPY "POUND NET" COCONUT CALAMARI	■	scotch bonnet banana ketchup / coriander leaves	add \$3
SPICY WINTER SHELLFISH CEVICHE	■	florida citrus / smoked sea salt & hot peppers	add \$2
HOMEMADE TRUFFLE RAVIOLI	■	bobby's chard / parmigiano-reggiano / black truffles	add \$6
SEARED FOIE GRAS "UNDER GLASS"	■	sweet & sour cherries / corn cakes / smoke	add \$8
CAESAR SALAD	■	hot buttery popover / parmesan cracker	add \$2
TODD'S OYSTER STEW	■	peppered bacon / mashed potatoes / chives	add \$5

ENTREES

GUINEA FOWL GARGANELLI	■	oregon truffles / broccolini & yellowfoot chanterelles	
BEEF SHORT RIBS "CACCIATORE"	■	mashed potatoes / mushrooms / cippolini onions	
PEPPER SEARED TUNA	■	korean barbeque / house kimchi / avocado crepe	
ROAST COPPER RIVER SALMON	■	roasted chestnut butter / baby winter vegetables	add \$3
LOBSTER, BAY SCALLOP & FRESH SHRIMP	■	lemon risotto / pecorino romano	add \$5
SAUTEED VIRGINIA FLOUNDER & LUMP CRAB "NORFOLK"	■	lemon butter / local beet greens	add \$6
CRISPY PEPPERCORN DUCK	■	french dupuy lentils & porcini mushrooms	add \$7
GRASS FED BEEF FILET MIGNON	■	crispy polenta / creamed spinach / steak butter	add \$11
GRILLED SNAKE RIVER RANCH KOBE RIBEYE	■	duck fat fries / truffle pan glaze	add \$18
ROAST ELLENSBURG LAMB SIRLOIN	■	new crop potatoes / mint chimichurri	add \$7
OUR JUMBO LUMP CRABCAKES	■	southern grits / suffolk peanut slaw / hayman chips	add \$8

DESSERTS

MARCONA ALMOND JOY FONDUE	■	homemade macaroons & winter berries	
WARM BRIOCHE BREAD PUDDING	■	whisky custard & crème anglaise	
DOUBLE VANILLA BEAN CRÈME BRULEE	■	seasonal berries	add \$3
DARK CHOCOLATE POT DE CREME	■	chantilly cream	add \$3

\$5 SIDES

TRUFFLE POMME FRITES • MASHED POTATOES • GRILLED VEGETABLES • SOUTHERN GRITS
FRESH & WILD MUSHROOMS • ROASTED NEW CROP POTATOES • CRISPY "O" RINGS
DUCK FAT FRIES • BABY BROCCOLI • CREAMED SPINACH
• BISTRO BREAD BASKET •