

TODD JURICH'S *bistro*

est 1992 Norfolk, Virginia

Virginia's Finest
Tom Haney's Hand Harvested Cape Charles Oysters
*Iced Oysters on the Half Shell • champagne mignonette / cocktail \$17
Fried "Select" Oysters • house remoulade / bread & butter pickles \$16
Todd's Oyster Stew • smoked bacon / whipped potatoes / chives \$16

• *To Start* •

- OUR SIGNATURE PUMPKIN & CRAB SOUP 11/16
jumbo lump crab / old bay cinnamon toast
CRISPY COCONUT CALAMARI 16
scotch bonnet banana ketchup / coriander leaves
ROASTED BEET SALAD 13
fresh goat cheese / organic lettuces / fig balsamic dressing
OUR CLASSIC CAESAR & POPOVER 15
crispy romaine / pecorino - romano
BISTRO TRUFFLE RAVIOLI 17
wilted spinach / truffle butter / parmigiano - reggiano
* OBX YELLOWFIN TUNA "POKE" 16
pineapple & jalapeno salsa / wakame salad / yuzu ponzu
FRIED JUMBO GULF FANTAIL SHRIMP 3 for 13 / 6 for 24
Martha's pink sauce
YOLANDA'S CRISPY BEEF & LEEK LUMPIA 12
two sauces / nam pla salad
SHISHITO PEPPERS 13
blistered / lime-mescal salt / manchego

• *Entrees* •

- A REALLY GOOD MEATLOAF 24
whipped potatoes / red wine pan glaze / glazed carrots
*GRILLED CENTER CUT PORK RIBEYE 28
bourbon brown sugar apples / sharp cheddar mac
CHICKEN BURATTA "AMERICAN" 26
Edward's Surry ham / mushroom marsala / zucchini "fettuccini"
*USDA PRIME FILET MIGNON 55
bistro steak sauce / creamed spinach / butter milk onion rings
*BLACKENED FAROE ISLAND SALMON 31
tallow fat fingerling / brussels & bacon / bagna-cauda
OUR LOCAL JUMBO LUMP CRAB CAKES 44
creamy coleslaw / old bay chips / house remoulade
INDIANA JONE'S FAVORITE FRESH CATCH MP
lump crab Norfolk / spinach & shallots / lemon beurre blanc
*ANGUS GRASS FED RIBEYE STEAK FRITES MP
pan seared / truffle fries / pink peppercorn sauce
* PAN FRIED JUMBO SEA SCALLOPS 38
smoked tomato carnaroli / saffron / orange / fennel butter
* CRISPY CHERRY DUCK 39
Tuscan farro risotto / Luxardo cherries / vincotto

Side Barys~ 12 Spinach & Shallots • Creamed Spinach • Brussels & bacon • Farro Risotto • Cheddar-Mac
Whipped Potatoes • Truffle Fries • Maple Glazed Carrots • Zucchini "fettuccini"

House Baked Assorted Breadbasket~ House Made Buttery Popover / Seasonal Fruit & Nut Bread / Crusty Baguette 11

• *House Made Desserts* • 12

- OUR FAMOUS BRIOCHE BREAD PUDDING
whiskey crème anglaise / salted caramel sauce
WARM SOUTHERN BOURBON PECAN PIE
homemade brown sugar cinnamon ice cream
NELLIE & JOE'S KEY LIME "CRÈME BRULEE"
burnt sugar / fresh berries
RAYEN'S DARK CHOCOLATE FLOURLESS TORTE "PARISIAN"
vanilla whip crème

We take Great Measures to Utilize Small Farmers and Producers who Practice Natural and Ecologically Sound Agriculture. *Eating Raw or Undercooked Meats, Poultry, Shellfish, or Eggs may Increase Your Potential for Contracting a Food borne Illness.