

# TODD JURICH'S **bistro**

est 1992 Norfolk, Virginia

## *Virginia's Finest* *Celebrating Native Chesapeake Bay Blue Crab*

**Blue Ribbon She Crab Soup** • cream / sherry / old bay \$9/14  
**Our Local Jumbo Lump Crab Cakes** • old bay chips / house remoulade / bistro slaw \$22/39  
**Soft Shell Crabs** • angry thai peanut confit / wasabi cole slaw upon availability MP  
**Bistro Crab Combo Platter** • one of each with a choice of side MP

### • To Start •

**BURATTA CAPRESE** 15  
*Mad's beef steak tomatoes / basil / grilled baguette / a good olive oil*

**CRISPY COCONUT CALAMARI** 16  
*scotch bonnet banana ketchup / coriander leaves*

**TOM HANEY'S HAND HARVESTED LAUGHING KING OYSTERS** 17/29  
*iced on the half shell / cocktail/ mignonette*

**CHEF RAYEN'S SOUP OF THE MOMENT** MP  
*seasonal / regional / sustainable*

**ROASTED BEET SALAD** 13  
*fresh goat cheese / organic lettuces / fig balsamic dressing*

**OUR CLASSIC CAESAR & POPOVER** 14  
*crispy romaine / pecorino - romano*

**WATERMELON & FETA SALAD** 14  
*ginger-lemon vinaigrette / glazed pine nuts / mint*

**HOMEMADE TRUFFLE RAVIOLI** 17  
*wilted spinach / truffle butter / parmigiano*

**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 LUMPIA DUJOUR** 11  
*two sauces / nam pla salad*

**SHISHITO PEPPERS** 12  
*blistered / lime-mezcal salt / manchego*

### • Entrees •

**A REALLY GOOD MEATLOAF** 23  
*whipped potatoes / red wine pan glaze / glazed carrots*

**CHICKEN BURATTA "AMERICAN"** 24  
*Edwards Surry ham / zucchini fettuccine / mushroom marsala*

**GRILLED LOCAL PORK RIBEYE** 28  
*bourbon brown sugar apples/ sharp cheddar mac*

**CERTIFIED BLACK ANGUS FILET MIGNON** 55  
*bistro steak sauce / creamed spinach / crispy polenta*

**BLACKENED FAROE ISLAND SALMON** 29  
*robuchon potatoes / brussels & bacon / bagna-cauda*

**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 SEARED JUMBO SEA SCALLOPS** 35  
*"ramped up" risotto / summer truffle-morel butter*

**CRISPY CHERRY DUCK** 37  
*farro pilaf / Armagnac cherries / vincotto*

**Side Bars~** 12 Spinach & Shallots • Creamed Spinach • Brussels • Farro Pilaf • Ramp Risotto  
Cheddar-Mac • Whipped Potatoes • Truffle Fries • Maple Glazed Carrots • Zucchini Fettuccine

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

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.

5/29

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