

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 \$16/27
Fried "Count" Oysters • hamburger pickles / Martha's pink sauce \$16
Todd's Oyster Stew • smoked bacon / whipped potatoes / chives \$17

• *To Start* •

OUR SIGNATURE PUMPKIN & CRAB SOUP 9/14
jumbo lump crab / old bay cinnamon toast
BURATTA CAPRESE 15
Mad's beef steak tomatoes / basil / grilled baquette / a good olive oil
CRISPY COCONUT CALAMARI 16
scotch bonnet banana ketchup / coriander leaves
ROASTED BEET SALAD 12
fresh goat cheese / organic lettuces / fig balsamic dressing
OUR CLASSIC CAESAR & POPOVER 13
crispy romaine / pecorino - romano
WATERMELON & FETA SALAD 12
lemon vinaigrette / glazed pine nuts / limoncello / 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 BEEF & LEEK LUMPIA 11
two sauces / nam pla salad
SHISHITO PEPPERS 12
blistered / lime-mescal 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
CENTER CUT DUROC PORK CHOP 27
bourbon brown sugar apples / sharp cheddar mac
CERTIFIED BLACK ANGUS FILET MIGNON 49
bistro steak sauce / creamed spinach / crispy polenta
BLACKENED FAROE ISLAND SALMON 29
robuchon potatoes / brussels & bacon / bagna-cauda
OUR LOCAL LUMP CRAB CAKES 23/39
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 SEARED JUMBO SEA SCALLOPS 35
roast tomato & garlic risotto / summer truffle-morel butter
CRISPY CHERRY DUCK 37
farro pilaf / Armagnac cherries / vincotto

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

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

• *Desserts* • 12

OUR FAMOUS BRIOCHE BREAD PUDDING
whiskey crème anglaise / salted caramel sauce
POT DE CRÈME AU CHOCOLAT
candied orange peel / chantilly crème
WARM SOUTHERN BOURBON PECAN PIE
homemade brown sugar cinnamon ice cream
NELLIE & JOE'S KEY LIME "CRÈME BRULEE"
burnt sugar / fresh berries

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.

9/11/25 Todd Jurich's Bistro • 150 W Main Street, Suite 100 • Norfolk, VA 23510 • 757.622.3210 • toddjurichsbistro.com