

TODD JURICH'S **bistro**

est 1992 Norfolk, Virginia

Virginia's Finest *Celebrating Our Chesapeake Bay Blue Crab*

Todd's "Signature" She Crab Soup • lump crab / James farm cream / sherry / old bay \$8/13
Our Local Jumbo Lump Crab Cakes • old bay chips / house remoulade / creamy cole slaw \$21/37
Soft Shell Crabs • only fresh, when available MP

• *To Start* •

CRISPY COCONUT CALAMARI 14.9

scotch bonnet banana ketchup / coriander leaves

ROASTED BEET SALAD 12.5

fresh goat cheese / organic lettuces / fig balsamic dressing

OUR CLASSIC CAESAR & POPOVER 11.9

crispy romaine / percorino - romano

CAPRESE SALAD 14.5

Mad's tomatoes / burrata / basil / grilled baguette / balsamic

SHISHITO PEPPERS 12.9

blistered / lime-mescal salt / manchego

YELLOWFIN OBX TUNA "POKE" 15.5

oshinko & wakame salad / yuzu ponzu

FRIED JUMBO GULF FANTAIL SHRIMP 3 for 13.5 / 6 for 24.5

Martha's pink sauce

YOLANDA'S HAND ROLLED LUMPIA 9.5

dujour / nam pla salad / two sauces

IMPORTED TRUFFLE RAVIOLI 16.5

wilted spinach / truffle butter / parmigiano

• *Entrees* •

A REALLY GOOD MEATLOAF 23.5

whipped potatoes / red wine pan glaze / glazed carrots

HERITAGE CENTER CUT PORK CHOP 29.5

bourbon brown sugar apples / sharp cheddar mac

ROAST FILET MIGNON 42.9

bistro steak sauce / creamed spinach / robuchon potatoes

SEARED SCOTTISH SALMON 27.5

robuchon potatoes / sprouting brussels & pancetta

INDIANA JONE'S FAVORITE FRESH CATCH MP

lump crab norfolk / spinach & shallots / lemon beurre blanc

ROAST LEG OF SPRING LAMB AU JUS 36

rosemary fingerlings / fresh mint / quince horseradish

JUMBO "DAY BOAT" SCALLOPS 35.7

seared / risotto milanese / parmigiano / cioppino sauce

PAN SEARED ANGUS RIBEYE MP

truffle fries / pink peppercorn sauce

CRISPY CHERRY DUCK 34.5

farro pilaf / Armagnac cherries / vincotto

Side Bars~ 10 Spinach & Shallots • Creamed Spinach • Brussels & Pancetta • Asparagus •
Cheddar-Mac • Whipped Potatoes • Truffle Fries • Risotto Milanese • Farro Pilaf

House Baked Assorted Breadbasket~ House Made Buttery Popover / Seasonal Fruit & Nut Bread / Crusty Baguette 9.5

• *Desserts* • 11.5

OUR FAMOUS BRIOCHE BREAD PUDDING

whiskey crème anglaise / salted caramel sauce

POT DE CRÈME AU CHOCOLAT

candied orange peel / chantilly crème

OUR KEY LIME PIE

semifreddo / strawberry coulis

TAHITIAN PURE VANILLA BEAN "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.

4/3/24

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