

# BLACK IRON BYSTRO

cuisine

## **Frites**

house cut | horseradish aioli | 6

## **Smoked carrots**

applewood | sea salt | 4

## **A Nice Salad**

garden fresh herbs | weekly select greens | apple cider vinaigrette | 8

## **Jerk Shrimp Nachos**

black bean con queso | lime sour cream | 12

## **Oyster Mushroom Tartine**

herbed ricotta | greens | 10

## **Beet red deviled eggs**

spicy lentil mousse | capers | 10

## **Cheese plate**

weekly selection | market value

## **Garlicky Escargot**

garlic clove confit | cream | Toast | 10

## **Ponzu noodle bowl**

chilled cantonese noodles | pickled accoutrements | egg | chicken, tofu or mushroom | 12

## **Smash burger**

ground sirloin | american cheese | poblano katsup | pickles | onion | 9

## **One Minute Steak**

jalapeno salsa | 12

## **Ancho bbq chicken**

black bean hummus | 12

## **Scallops**

bacon jam | 16

\*add a sous vide egg to any dish