

REDIVIVA

raw oysters

species	origin	method	single	half	dozen
<u>pacific</u> *	grays harbor, wa	line raised	2.50	12	27
<u>kumamoto</u> *	oakland bay, wa	beach grown	3	17	33
<u>shigoku</u> *	samish bay, wa	tide tumbled	3.25	19	36

salads

squash panzanella |
sautéed squash, carrot, apple, red onion, wilted kale, crusty bread, apple
cider vin, crumbled pistachio, smoked blue cheese / 13

kale caesar |
kale, house caesar dressing, sous vide farm egg, parmesan, lemon, fried
garlic crumble, house bacon fat croutons, shaved cured yolk / 12*

winter vegetables |
sky island greens, radicchio, red cabbage, radish, fennel, beet, maple
brined carrot, toasted peanut, maple black sesame vin / 11

appetizers

littleneck clam chowder | spiced herb oil / 7 cup / 13 bowl

hand cut fries | old bay / 5 garlic&parm / 7 gravy&cheddar / 9

marinated mushrooms | shiitake, cremini, and oyster
mushrooms with orange, coriander, oregano, and fir oil / 8

marinated olives | castelvetro, kalamata, and spanish olives
with lemon, rosemary, and garlic / 6

black&bleu oysters |
charbroiled, cold smoked bleu, blackened butter / 4 ea 22 hd 40 dz *

roasted bone marrow |
sky island micro salad, whole grain mustard vin, roasted garlic,
parsley, lemon, thyme, charred bread / 9

bread pudding |
bacon, caramelized onion, garlic rosemary custard, smoked
parmesan,
duck gravy, house cedar cured tenderloin salad, chicharrones / 8

vegan charcuterie |
house vegan salumi of the day
maple brined carrot and fig soil
house pickles smoked red beet, red onion, purple cabbage
smoked cashew cheddar paprika, maple, cayenne
house brussel sprout kraut fennel, cedar, black pepper / 12*

mains

rediviva burger | with hand cut fries
house ground seasoned brisket, tillamook cheddar, bacon jam,
caramelized onion aioli, greens, poppy seed brioche bun / 15*
add fried pork belly / 4 add mushrooms / 3

add smoked gorgonzola / 2 add farm egg / 2*

steamer clams |
manila clams, clarified butter, garlic, shallot, white wine, lemon,
braised kale, fried herbs, charred bread / 15*

mussels&cream |
mediterranean mussels, bacon, radicchio, fennel, white wine
gorgonzola cream sauce, fresh herbs, sky island micro salad / 20*

stuffed acorn squash |
sautéed mushrooms, chickpea miso puree, wild rice, maple glazed
squash, smoked red beet, carrot ribbons, winter chicories, paprika
hot sauce / 19

citrus braised pork cheek |
apple butter glazed kurobuta cheeks, garlic red wine braised kale,
pork belly pumpkin cassoulet, fried parsnip, micro greens / 30

14oz NY striploin |
herb encrusted handcut striploin, tubers, tallow radish&beet, crispy
brassica, garlic, bordelaise sauce, bone marrow butter / 35*

chef/owner andy bickar | chef de cuisine ben garrett | REDIVIVA | 118 e wishkah st, aberdeen, wa 98520 ph 360-637-9259 |

*consuming shellfish, wild, foraged, raw or undercooked foods may increase the risk of food borne illness. substitutions politely declined, please notify your server of any food allergies