

APPETIZERS

CHESAPEAKE FRIED OYSTERS smoky North Carolina style bbq, creamy Napa cabbage coleslaw	12	SUMMER MELON SKEWERS compressed watermelon, cantaloupe, feta, prosciutto, kalamata olives, chili oil, mint syrup	10
ROASTED CAULIFLOWER truffled spring pea mousse, roasted red pepper coulis, black sesame seeds	11	TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	16
HAMACHI CEVICHE black sesame, white soy, honeydew, cucumber wasabi coulis, crispy lotus chips	12	LEMONGRASS SHRIMP FRITTERS chili garlic sauce, micro cilantro	11
BERKSHIRE PORK BELLY fried green tomatoes, pimento cheese, bacon gastrique	11	HOUSE-MADE BURRATA char-grilled Carolina peach panzanella, shaved red onions, basil pesto, Grand Marnier candied almonds	13
CONFIT BUFFALO CHICKEN DRUMETTES spicy house-made honey buffalo sauce, smoked blue cheese dressing	12	BEEF CARPACCIO* black peppercorn crusted, thinly shaved, truffle aioli, micro celery, potato gaufrette	16

OYSTERS

choose one or two types

1/2 DOZEN **16** DOZEN **29**

SWEET JESUS*

coastal MD, mild salinity, plump meat, hint of cucumber finish

CHINCOTEAGUE SALT*

coastal VA, salty, exceptionally clean

CHESAPEAKE GOLD*

coastal MD, mild salinity, sweet, crisp texture

SEWANSECOTT*

coastal VA, initial brininess, firm, meaty texture

FRIED CALAMARI
artichoke hearts, kalamata olives, cherry peppers, pomodoro sauce

ANTIPASTI
oven roasted tomatoes, pickled seasonal vegetables, grilled asparagus, basil pesto, kalamata olive tapenade, ciabatta crostini

CHEESES Ovaline, Pecorino Crotonese • **MEATS** Prosciutto, Soppressata

LOCAL CHEESES
Monocacy Ash Goat • Black & Blue • Cowtipper Gouda • Amber 16 Cheddar
lemon & rosemary marmalade, onion & stout jam, tomato jam, truffle honey walnuts, grilled ciabatta

SALADS

SUMMER HARVEST roasted baby patty pan squash & baby zucchini, sweet corn shoots, marinated hominy, watercress, sun dried tomato tapenade, roasted garlic & basil vinaigrette	11	HEIRLOOM TOMATO marinated local tomatoes, herbed ricotta, cucumbers, kalamata olives, micro greens	10
KALE CAESAR kale, parmesan crisps, parmesan shards, white anchovy	11	SPINACH baby spinach, hard boiled eggs, crispy fried shallots, crumbled blue cheese, warm bacon vinaigrette	10
BACON & BLUE ICEBERG baby iceberg, hard boiled eggs, roma tomatoes, Nueske's bacon, smoked blue cheese, crispy fried shallots, fresh herbs	12	ROASTED BEETS & BLACK TUSCAN KALE pickled red and gold beets, whipped goat cheese spread, candied walnuts, Laura Chenel goat cheese crumbles, rice wine vinaigrette	11

LAND

POMEGRANATE GLAZED LAMB T-BONES roasted parsnip purée, warm couscous tabbouleh, mint gremolata	32
FREE-RANGE CHICKEN BREAST wild mushroom and prosciutto duxelle, trumpet mushroom au gratin, rosemary jus	24
FRIED EGGPLANT BOLOGNESE fresh mozzarella, parmesan and herbs, mushroom Bolognese	23
BERKSHIRE PORK CHOP* 16 oz., bacon braised collard greens, bacon and peach marmalade, spicy habanero mustard	38
SMOKED SHORT RIB grilled peach bbq, bacon braised collard greens, creamy corn bread purée, tangy apple-celery slaw	26

STEAKS

FILET MIGNON* 7 oz., whipped potatoes, grilled asparagus, chianti jus	36
LOCAL BISON STRIP STEAK* 8 oz., whole roasted sweet shallot, choice of side	38
NEW YORK STRIP* 14 oz., whole roasted sweet shallot, choice of side	39
BONELESS RIBEYE* 14 oz., whole roasted sweet shallot, choice of side	38
TOMAHAWK RIBEYE (FOR TWO)* 36 oz., whole roasted sweet shallot, choice of two sides	85

SEA

MARYLAND ROCKFISH cornmeal crusted, with bacon creamed corn, sautéed baby kale, baby heirloom tomatoes, Old Bay oil	27
JUMBO SHRIMP AND GRITS herb marinated shrimp, white stone-ground grits, crispy house-made pork rinds, Tabasco butter	28
HICKORY SMOKED ATLANTIC SALMON* spring pea, pearl onion and pancetta sauté, roasted tomato and habanero vinaigrette	26
SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese pan noodles	33
DIVER SCALLOPS* tropical fried rice, mango and ginger purée, habanero, cilantro oil	33

SIDES

- WILD FORAGED MUSHROOMS
- BACON BRAISED COLLARD GREENS
- PEAS, PEARLS, PESTO, & PANCETTA
- GARLIC WHIPPED POTATOES
- FRIED BRUSSELS SPROUTS
- TRIPLE CHEESE MACARONI
- HERBED HAND-CUT FRIES WITH DUCK FAT HOLLANDAISE
- SAUTÉED BABY VEGETABLES & SUNDRIED TOMATO TAPENADE

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



HANDCRAFTED COCKTAILS

JUST RIGHT Buffalo Trace bourbon, lemon, egg, Bittermens Hellfire Habanero Shrub	12	TRIO MANHATTAN Bulleit Rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	14
PORCH SWING Old Overholt rye whiskey, Aperol, thyme, white peach sweet tea, lemon	11	75 & SUNNY Plymouth Sloe gin, cava, lemon, lime, Fee Brothers aromatic bitters	10
BEE’S KNEES Aviation gin, lemon, honey syrup, Fee Brothers orange bitters	12	MOSCOW MULE Tito's vodka, lime, fresh ginger, Fever-Tree ginger beer	11
CUCUMBER MELON SANGRIA House white wine, elderflower, honeydew melon, cucumber, mint	11	A DRINK WITH HEMINGWAY Mount Gay rum, lime, Prosecco, Boston Bittahs	12
THE REMEDY Pusser’s Navy rum, cream of coconut, pineapple, orange, nutmeg	11	CHASIN’ CHULOS Monte Alban Mezcal tequila, Angostura bitters, mandarin	12
BARREL AGED MAPLE OLD FASHIONED Bulleit Rye whiskey, Vermont maple syrup, Fee Brothers Old Fashion and orange bitters	13	PLATINUM MOJITO Don Q. Cristal rum, lime, mint	11

WINES BY THE GLASS

WHITES		REDS	
PINOT GRIGIO CASTELLANI	9	PINOT NOIR ANGELINE RESERVE	11
PINOT GRIS SKYFALL	13	PINOT NOIR CHERRY TART	13
VINHO VERDE BROADBENT	11	MERLOT SEVEN FALLS	10
RIESLING KUNG FU GIRL	9	MONASTRELL BODEGAS JUAN GIL	10
CHARDONNAY SCOTT FAMILY ESTATES	12	MALBEC KAIKEN RESERVA	10
CHARDONNAY LANDMARK OVERLOOK	13	CABERNET SAUVIGNON JOEL GOTT 815	11
VERMENTINO LA CALA	11	CABERNET SAUVIGNON BUEHLER	16
ROSÉ CHÂTEAU MONTAUD	9	BARBERA ZERO IN CONDOTTA	11
SAUVIGNON BLANC ECHO BAY	10	TEMPRANILLO ROMANICO	12
GRUNER VELTLINER BERGER	11	OLD VINE ZINFANDEL PREDATOR	12
BUBBLY		SHIRAZ MOLLYDOOKER BOXER	15
PROSECCO TORRESELLA			
CHAMPAGNE MÖET CHANDON (SPLIT)			

DRAFT BEER

STELLA ARTOIS	6
OLD OX GOLDEN OX	7
GUINNESS	6
AVERY WHITE RASCAL	7
3 STARS PEPPERCORN SAISON	8
ATLAS ROWDY RYE	7
EVOLUTION PRIMAL PALE	7
BELL’S SEASONAL	6
DOGFISH HEAD 60 MINUTE IPA	6
FLYING DOG NUMERO UNO	7

BOTTLED BEER

AMSTEL LIGHT	5
BUD LIGHT	5
MILLER LITE	5
HEINEKEN	6
CORONA	6
DELIRIUM TREMENS	10
GREEN FLASH WEST COAST IPA	8
BALLAST POINT SCULPIN	8
FLYING DOG OYSTER STOUT	7
MAMA’S LITTLE YELLA PILS (CAN)	6