

# APPETIZERS

<b>ROASTED CAULIFLOWER</b> golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette	8	<b>TUNA TARTARE NACHOS*</b> wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	16
<b>BURRATA AND SAUCE VIERGE</b> housemade burrata, marinated heirloom tomatoes, pesto, grilled levain	13	<b>HOUSEMADE GNOCCHI</b> roasted mushrooms, charred broccolini, lemon herb emulsion, parmesan crisp	11
<b>CLASSIC JUMBO SHRIMP COCKTAIL</b> chilled jumbo shrimp, cocktail sauce, lemon	16	<b>RHODE ISLAND STUFFED CLAMS</b> smoked bacon, celery, brioche stuffing	13
<b>OYSTERS</b> <i>choose one or two types</i> 1/2 DOZEN 16 DOZEN 29			
<b>SWEET JESUS*</b> Hollywood MD, mild salinity, plump meat, hint of cucumber finish			
<b>CHINCOTEAGUE SALT*</b> Chincoteague VA, salty, exceptionally clean			
<b>WELLFLEET*</b> Cape Cod MA, plump, creamy sweet, briney			
<b>MALPEQUE*</b> PEI Canada, balanced sweetness, brine, zesty finish			
		<b>SHRIMP AND GINGER POTSTICKERS</b> baby kale, red onions, spicy soy, chili garlic sauce	12
		<b>CHESAPEAKE FRIED OYSTERS*</b> crispy oysters, tabasco butter sauce, blue cheese slaw	14
		<b>BEEF CARPACCIO*</b> black peppercorn crusted, thinly shaved, truffle aioli, micro celery, potato gaufrette	16
		<b>FRIED CALAMARI</b> artichoke hearts, kalamata olives, haricots verts, cherry peppers, pomodoro sauce	13
		<b>CHARCUTERIE BOARD</b> Prosciutto Americano, soppressata, copa, idiazabal, Monocacy Ash Goat, Landaff Cheddar, grilled Roman artichoke, grilled asparagus, honeycomb, basil pesto, grilled grand rustico	19

# SALADS

<b>BACON AND BLUE ICEBERG</b> iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing	12	<b>GREEK HEIRLOOM TOMATO</b> greek yogurt tzatziki, kalamata olives, herbed feta, pita crisps	12
<b>TRIO CAESAR</b> little gem lettuce, chopped egg, anchovies, parmesan crisp	9	<b>TUSCAN KALE AND BEET</b> pickled beet, goat cheese, rice wine vinaigrette, spiced walnuts	10

## LAND

<b>BEEF BOLOGNESE</b> braised beef ragout, hand-cut pappardelle, Parmigiano-Reggiano	26
<b>ALABAMA BBQ SHORT RIB</b> creamed summer corn, bacon braised collards, white bbq, Napa slaw	35
<b>LAYERED EGGPLANT</b> basil pesto, ricotta, mozzarella, mushroom pomodoro sauce, saba vinegar, Parmigiano-Reggiano	26
<b>GNOCCHI AND SUMMER RATATOUILLE</b> housemade gnocchi, eggplant, zucchini, tomato, spinach, parmesan crisp	22
<b>PAN ROASTED HALF CHICKEN</b> Free Bird half chicken, haricots verts, pee wee potatoes, baby carrots, preserved lemon jus	24

## STEAKS AND CHOPS

<b>FILET MIGNON*</b> 7 oz, whipped potatoes, grilled asparagus, Chianti jus	38
<b>VA NEW FRONTIER BISON STRIP STEAK*</b> cumin dusted, short rib and hot pepper hash, Chianti jus, habanero mustard	34
<b>NEW YORK STRIP*</b> 14 oz, whole roasted sweet shallot, choice of side	39
<b>BONELESS RIBEYE*</b> 14 oz, whole roasted sweet shallot, choice of side	38
<b>SHENANDOAH DRY-AGED RIBEYE*</b> 16 oz, 35 day dry-aged, whole roasted sweet shallot, choice of side	44
<b>GRILLED DRY-AGED PORK PORTERHOUSE*</b> 28 day dry-aged, sauce Robert, smothered onions, choice of side	36

## SEA

<b>PAN ROASTED HALIBUT</b> saffron risotto, grilled broccolini, roasted red peppers, lemon herb emulsion	26	28
<b>SEAFOOD CIOPPINO</b> mussels, calamari, jumbo shrimp, sea scallop, tomato clam broth, pee wee potatoes, grilled crostini, garlic aioli	35	34
<b>HICKORY SMOKED ATLANTIC SALMON*</b> wild mushroom-soy broth, bok choy, baby vegetables, mushroom dumpling	26	27
<b>SESAME SEARED TUNA*</b> nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	22	33
<b>"SECOND TO NONE" DAYBOAT SCALLOPS*</b> Eastern Shore sea scallops, sweet corn puree, fava bean and corn succotash, preserved lemon vinaigrette	24	32
<b>JUMBO LUMP CRAB CAKE</b> heirloom tomato, corn relish, spicy remoulade, grilled lemon		34

## SIDES

<b>FAVA BEAN AND CORN SUCCOTASH</b>
<b>SAUTÉED HARICOTS VERTS</b>
<b>BACON BRAISED COLLARD GREENS</b>
<b>GARLIC WHIPPED POTATOES</b>
<b>FRIED BRUSSELS SPROUTS</b>
<b>TRIPLE CHEESE MACARONI</b>
<b>HERBED HAND-CUT FRIES WITH DUCK FAT HOLLANDAISE</b>

8

EXECUTIVE CHEF **EDDIE MARINE** | DIRECTOR OF OPERATIONS **DAVID SCHOEN**

\* 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

<b>WE FOUND THE CURE</b> Barr Hill gin, housemade beet-lemon shrub, honey, lemon, cucumber	<b>13</b>	<b>TRIO MANHATTAN</b> Bulleit rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	<b>14</b>
<b>PURSUIT OF HAPPINESS</b> Leblon Cachaça rum, Campari, pineapple, lime	<b>12</b>	<b>BEE'S KNEES</b> Barr Hill gin, lemon, honey syrup, Fee Brothers orange bitters	<b>12</b>
<b>KEEP IT SIMPLE</b> Pimms No.1, Velvet Falernum, strawberry, orange, mint, lemon, ginger	<b>12</b>	<b>MOSCOW MULE</b> Tito's vodka, lime, fresh ginger, Fever-Tree ginger beer	<b>11</b>
<b>BLACKBERRY BERET*</b> Deaths Door gin, Velvet Falernum, blackberry, egg white, lime	<b>13</b>	<b>A DRINK WITH HEMINGWAY</b> Mount Gay rum, lime, Prosecco, Bittermans Boston Bittahs	<b>12</b>
<b>FROM TEQUILA WITH LOVE</b> Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, habanero, lime	<b>13</b>	<b>VIEUX CARRÉ</b> Bulleit rye whiskey, VYA sweet vermouth, Hennessy cognac	<b>16</b>
<b>BARREL AGED MAPLE OLD FASHIONED</b> Redemption rye whiskey, Vermont maple syrup, Fee Brothers Old Fashioned Bitters, orange bitters	<b>13</b>	<b>A FUNKY GOOD THYME</b> Deaths Door gin, Fever Tree tonic water housemade blood orange shrub, thyme, lemon	<b>13</b>

## WINES BY THE GLASS

WHITES		REDS	
<b>PINOT GRIGIO</b> CASTELLANI	<b>9</b>	<b>PINOT NOIR</b> BELLE GLOS "CLARK & TELEPHONE"	<b>18</b>
<b>SANCERRE</b> ROSSIGNOLE	<b>15</b>	<b>PINOT NOIR</b> WILD HILLS	<b>13</b>
<b>VIIGNIER</b> CLINE CELLARS	<b>10</b>	<b>MERLOT</b> SEVEN FALLS	<b>10</b>
<b>RIESLING</b> KUNG FU GIRL	<b>9</b>	<b>CABERNET FRANC</b> DOMAINE LAROQUE	<b>11</b>
<b>CHARDONNAY</b> SCOTT FAMILY ESTATES	<b>12</b>	<b>GRENACHE</b> SHATTER	<b>16</b>
<b>CHARDONNAY</b> LANDMARK OVERLOOK	<b>14</b>	<b>MALBEC</b> KAIKEN	<b>10</b>
<b>PINOT BLANC</b> BLANCK	<b>10</b>	<b>CABERNET SAUVIGNON</b> JOEL GOTT 815	<b>13</b>
<b>ROSÉ</b> LOCATIONS F	<b>11</b>	<b>CABERNET SAUVIGNON</b> THE HUNTSMAN	<b>15</b>
<b>SAUVIGNON BLANC</b> ECHO BAY	<b>10</b>	<b>TEMPRANILLO</b> ROMANICO	<b>12</b>
<b>GRUNER VELTLINER</b> BERGER	<b>12</b>	<b>OLD VINE ZINFANDEL</b> PREDATOR	<b>12</b>
<b>BUBBLY</b>		<b>RED BLEND</b> LOCATIONS CA	<b>12</b>
<b>PROSECCO</b> VILLA SANDI IL FRESCO	<b>11</b>		
<b>CAVA BRUT</b> LOS MONTEROS	<b>10</b>		

## DRAFT BEER

<b>STELLA ARTOIS</b>	<b>7</b>
<b>OLD OX GOLDEN OX</b>	<b>7</b>
<b>GUINNESS</b>	<b>8</b>
<b>AVERY WHITE RASCAL</b>	<b>7</b>
<b>3 STARS PEPPERCORN SAISON</b>	<b>8</b>
<b>BLUE POINT TOASTED LAGER</b>	<b>7</b>
<b>EVOLUTION PRIMAL PALE</b>	<b>7</b>
<b>BELL'S SEASONAL</b>	<b>6</b>
<b>DOGFISH HEAD 60 MINUTE IPA</b>	<b>7</b>
<b>FLYING DOG SEASONAL</b>	<b>7</b>

## BOTTLED BEER

<b>AMSTEL LIGHT</b>	<b>5</b>
<b>BUD LIGHT</b>	<b>5</b>
<b>MILLER LITE</b>	<b>5</b>
<b>HEINEKEN</b>	<b>6</b>
<b>CORONA</b>	<b>6</b>
<b>SCHILLING LONDON DRY CIDER</b>	<b>7</b>
<b>DELIRIUM TREMENS</b>	<b>10</b>
<b>BALLAST POINT SCULPIN</b>	<b>8</b>
<b>FLYING DOG OYSTER STOUT</b>	<b>7</b>
<b>MAMA'S LITTLE YELLA PILS (CAN)</b>	<b>6</b>