



## 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> CHÂTEAU MONTAUD	<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>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>GREEN FLASH WEST COAST IPA</b>	<b>8</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>

# APPETIZERS

<b>ROASTED CAULIFLOWER</b> golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette	<b>8</b>	<b>TUNA TARTARE NACHOS*</b> wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	<b>16</b>
<b>BERKSHIRE PORK BELLY</b> house-smoked confit pork belly, bourbon BBQ sauce, crispy pork rind cabbage slaw	<b>13</b>	<b>HOUSEMADE GNOCCHI</b> roasted mushrooms, charred broccolini, lemon herb emulsion, parmesan crisp	<b>11</b>
<b>CLASSIC JUMBO SHRIMP COCKTAIL</b> chilled jumbo shrimp, cocktail sauce, lemon	<b>15</b>	<b>RHODE ISLAND STUFFED CLAMS</b> smoked bacon, celery, brioche stuffing	<b>13</b>

## OYSTERS

choose one or two types

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

### SWEET JESUS\*

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

### CHINCOTEAGUE SALT\*

Chincoteague VA, salty, exceptionally clean

### WELLFLEET\*

Cape Cod MA, plump, creamy sweet, briny

### MALPEQUE\*

PEI Canada, balanced sweetness, brine, zesty finish

**SHRIMP AND GINGER POTSTICKERS**  
greens, red onions, spicy soy, chili garlic sauce **12**

**HOUSEMADE BURRATA**  
sweet pea pesto, pea shoots salad, grilled garlic rustico **13**

**BEEF CARPACCIO\***  
black peppercorn crusted, thinly shaved, truffle aioli, micro celery, potato gaufrette **16**

**FRIED CALAMARI**  
artichoke hearts, kalamata olives, cherry peppers, pomodoro sauce **13**

**CHARCUTERIE BOARD**  
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	<b>12</b>	<b>WOOD GRILLED ASPARAGUS</b> jumbo asparagus, frisée, brown butter croutons, pickled onions, shaved idiazabal, 63° egg, truffled sherry vinaigrette, taragon aioli	<b>11</b>
<b>TRIO CAESAR</b> little gem lettuce, chopped egg, anchovies, parmesan crisp	<b>9</b>	<b>TUSCAN KALE AND BEET</b> pickled beet, goat cheese, rice wine vinaigrette, spiced walnuts	<b>10</b>

# LAND

<b>BEEF BOLOGNESE</b> braised beef ragout, hand-cut pappardelle, Parmigiano-Reggiano	<b>26</b>
<b>SHORT RIB</b> red wine braised short rib, carrot purée, spring peas, pearl onion, heirloom carrots, red wine jus	<b>35</b>
<b>LAYERED EGGPLANT</b> basil pesto, ricotta, mozzarella, mushroom pomodoro sauce, saba vinegar, Parmigiano-Reggiano	<b>26</b>
<b>BRAISED LAMB RAGOUT</b> sweet corn polenta, heirloom carrots, fava beans, spring peas, wild mushrooms, gremolata bread crumbs	<b>33</b>
<b>FREE-RANGE CHICKEN BREAST</b> chicken sausage and cornbread stuffing, roasted Malibu carrots, pee wee potatoes, salsa verde, rosemary jus	<b>24</b>

# STEAKS AND CHOPS

<b>FILET MIGNON*</b> 7 oz, whipped potatoes, grilled asparagus, Chianti jus	<b>37</b>
<b>VA NEW FRONTIER BISON STRIP STEAK*</b> cumin dusted, short rib and hot pepper hash, chianti jus, habanero mustard	<b>34</b>
<b>NEW YORK STRIP*</b> 14 oz, whole roasted sweet shallot, choice of side	<b>39</b>
<b>BONELESS RIBEYE*</b> 14 oz, whole roasted sweet shallot, choice of side	<b>38</b>
<b>SHENANDOAH DRY AGED RIBEYE*</b> 16 oz, 35 day dry-aged, whole roasted sweet shallot, choice of side	<b>42</b>
<b>GRILLED DRY-AGED PORK PORTERHOUSE*</b> 28 day dry-aged, sauce Robert, smothered onions, choice of side	<b>36</b>

# SEA

<b>PAN ROASTED ROCKFISH</b> saffron risotto, grilled broccolini, roasted red peppers, lemon herb emulsion	<b>28</b>
<b>SEAFOOD CIOPPINO</b> baby clams, calamari, jumbo shrimp, sea scallop, tomato clam broth, pee wee potatoes, grilled crostini, garlic aioli	<b>34</b>
<b>HICKORY SMOKED ATLANTIC SALMON*</b> wild mushroom-soy broth, bok choy, spring vegetables, mushroom dumpling	<b>27</b>
<b>SESAME SEARED TUNA*</b> nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	<b>33</b>
<b>DIVER SCALLOPS*</b> sweet pea purée, roasted wild mushrooms, frisée, preserved lemon vinaigrette	<b>32</b>

## SIDES

- HONEY BALSAMIC ROASTED BABY CARROTS**
- WILD FORAGED MUSHROOMS**
- BACON BRAISED COLLARD GREENS**
- GARLIC WHIPPED POTATOES**
- FRIED BRUSSELS SPROUTS**
- TRIPLE CHEESE MACARONI**
- HERBED HAND-CUT FRIES WITH DUCK FAT HOLLANDAISE**

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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.