

APPETIZERS

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

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, haricots verts, 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

BACON AND BLUE ICEBERG iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing	12	WOOD GRILLED ASPARAGUS jumbo asparagus, frisée, brown butter croutons, pickled onions, shaved idiazabal, 63° egg, truffled sherry vinaigrette, tarragon aioli	11
TRIO CAESAR little gem lettuce, chopped egg, anchovies, parmesan crisp	9	TUSCAN KALE AND BEET pickled beet, goat cheese, rice wine vinaigrette, spiced walnuts	10

LAND

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

STEAKS AND CHOPS

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

SEA

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

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

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

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

WINES BY THE GLASS

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

DRAFT BEER

STELLA ARTOIS	7	AMSTEL LIGHT	5
OLD OX GOLDEN OX	7	BUD LIGHT	5
GUINNESS	8	MILLER LITE	5
AVERY WHITE RASCAL	7	HEINEKEN	6
3 STARS PEPPERCORN SAISON	8	CORONA	6
BLUE POINT TOASTED LAGER	7	SCHILLING LONDON DRY CIDER	7
EVOLUTION PRIMAL PALE	7	DELIRIUM TREMENS	10
BELL'S SEASONAL	6	GREEN FLASH WEST COAST IPA	8
DOGFISH HEAD 60 MINUTE IPA	7	BALLAST POINT SCULPIN	8
FLYING DOG SEASONAL	7	FLYING DOG OYSTER STOUT	7
	7	MAMA'S LITTLE YELLA PILS (CAN)	6

BOTTLED BEER