

FOR THE TABLE

SNACKS

OYSTERS CHESAPEAKE OYSTERS, MIGNONETTE ICE, SHELLFISH CRACKERS	18
PARKER HOUSE ROLLS WHIPPED MORTADELLA, RICOTTA, SURRYANO HAM	14
SHISHITO PEPPERS OCEAN RANCH, BONITO BREAD CRUMBS	10
PUFFER FISH TAILS YUZU-EGG EMULSION, SHAVED RADISH	12

PLATES

SALAD LITTLE GEMS, DILL PICKLE VINAIGRETTE, POTATO SHATTER	12
OCTOPUS CORN DOG SOY-MUSTARD, BEENE SEED TOGARASHI	18
TUNA TARTARE HIBISCUS PONZU, TURNIPS, WASABI FROST	17
AVOCADO FLATBREAD LEMON YOGURT, GRIDDLED BREAD, ZA'ATAR	14
STEAK TARTARE FRENCH ONION DIP, DRIED GRUYERE, FERMENTED ONION RING, ENDIVE SCOOPS	16
MOZZARELLA PRETENDING TO BE TOMATOES POMODORO SAUCE	15
MARYLAND CRAB ROLL CRAB CHIPS, OLD BAY, ICEPLANT	22
SHRIMP AND GRITS CAROLINA GOLD RICE, SEA HERB BUTTER	16
ATLANTIC SALMON CUTTLEFISH ORECCHIETTE, CUTTLEFISH, GARLIC PARSLEY MILK	23
SWORDFISH SCHNITZEL POTATO CHIP CRUST, SNAP PEAS, BANANA TARTAR SAUCE, YOUNG FENNEL	21
LAMB PASTRAMI CHARRED CABBAGE, RUSSIAN DRESSING ROMESCO	22
HANGER STEAK CRUSHED AND AIRY POTATOES, BEEF CHICHARRON, WATERCRESS	28

LARGER PLATES

BBQ CELERY ROOT "MAC & CHEESE", SHIITAKE MUSHROOMS AND COLLARDS	24
WILD STRIPED BASS JERUSALEM ARTICHOKE BARRIGOLE, FALAFEL	26
CHICKEN CREAMED KALE, MANDILLI PASTA, BABY KALE, CHICKEN CRACKLINS	22
ROSEDA BEEF POT ROAST MUSTARD FLOWERS, PURPLE HAZE CARROTS, RED WINE JUS, MASHED POTATOES	34

SIDES

MASHED POTATOES WITH CULTURED BUTTER	8
FRIES MALT VINEGAR AIOLI, OLD BAY	8
"MAC & CHEESE" VEGETABLE CASHEW CREAM, CHIVES, CASHEW PARMESAN	8
VEGETABLE OF THE DAY	8

CHEF'S TASTING MENU

\$95 / WINE PAIRING \$65

FIRST COURSE

TUNA TARTARE HIBISCUS PONZU, TURNIPS, WASABI FROST, CAVIAR

DONNAFUGATA 'ANTHILIA,' CATARRATO 2018

SECOND COURSE

EGG YOLK GNOCCHI MAITAKE MUSHROOM, MUSHROOM BROWN BUTTER, MUSHROOM HAY

MONGEARD-MUGNERET, BOURGOGNE ROUGE 2017

THIRD COURSE

BLACKENED MONKFISH SALSIFY, LEMON BROWN BUTTER, OYSTER LEAF

JOSEPHUS MAYR, SCHIAVA BLEND 2018

FOURTH COURSE

MIYAZAKI WAGYU BEEF BROCCOLI, SCALLION CONDIMENT, PUFFED BEEF TENDON

CAIN CONCEPT, CABERNET BLEND 2011

DESSERT COURSE

CARROT CAKE PURPLE HAZE CARROTS, CASSIS, BROWN SUGAR CREMEUX

MESSIAS COLHEITA PORT 2007

A GRATUITY OF 18% WILL BE ADDED TO THE FINAL BILLING FOR PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS