

LUNCH MENU

BEGINNINGS

BEER BATTERED CLAMS FERMENTED KOHLRABI, CITRUS CHILI MAYO	21
R&G FARMS BLACKBERT CHEESE AND SURRYANO HAM SOFT RIND CAMEMBERT WITH ASH, DANDELION AND FENNEL JAM, GRILLED BREAD	32
OLD BAY FRIES ARTISAN KETCHUP	10
SMOKED ROCKFISH DIP FRIED CAPERS, LEMON, GRILLED BREAD	17
"BEYOND THE BAY" SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, LEMON	26

SALADS

GRILLED CAESAR ANCHOVY CASHEW CRUMBLE, BUTTERMILK CAESAR, SMOKED PARMESAN, PRESERVED ONION	17
BABY KALE MACERATED BERRIES, CANDIED PECANS, RADISH, BLACK GARLIC VINAIGRETTE	18
CHARRED CABBAGE SAVORY BUTTER, MUSTARD CAVIAR	18
*ELEVATIONS CHICKEN BREAST 12 MARKET FISH 15 SMASHED AVOCADO 8	

MAIN

GRILLED BUTTERNUT SQUASH FARRO SALAD, PRESERVED LEMON,HOT HONEY	24
XO BUCATINI PASTA POACHED LOBSTER, HERB BREAD CRUMBS	32
GRILLED BUTCHER'S CUT HERB BOUQUET, LETTUCE HAND ROLLS, SWEET AND SAVORY SAUCE	36
ESTUARY SMASH BURGER TWO BRISKET PATTIES, MUSTARD MORNEY, RED ONION, LETTUCE, BRIOCHE, OLD BAY FRIES	23
BOBO FARMS HALF CHICKEN BUTTERMILK BRINE, NATURAL JUS	36

SIDES

BUTTERY POTATO	12
MAITAKE MUSHROOMS	14
GRILLED ASPARAGUS	15
ROASTED CAULIFLOWER WITH MORNAY	14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditionsAll menu items are subject to seasonal availability. Pricing does not include tax, gratuity or veverage service. Requests in advance for vegan or vegetarian options will be fulfilled.