

# TRIBUTARIES

## BEGINNINGS

<b>CRISPY PIG EARS</b> NUOC CHAM, BIBB LETTUCE, RED ONION, HERB BOUQUET	<b>16</b>
<b>ARTISAN CHEESE AND SURRYANO HAM</b> SEASONAL ARTISAN CHEESE, HOUSE JAM, GRILLED BREAD	<b>32</b>
<b>OLD BAY FRIES</b> ARTISAN KETCHUP	<b>10</b>
<b>ROASTED OYSTERS</b> TALL TIMBER OYSTERS, GARLIC CHILI CRUMBS, MARINATED TROUT ROE	<b>24</b>
<b>CHILLED SMOKED ROCKFISH DIP</b> FRIED CAPERS, LEMON, GRILLED BREAD	<b>17</b>
<b>CAESAR SALAD</b> ANCHOVY CASHEW CRUMBLE, BUTTERMILK CAESAR, SMOKED PARMESAN, PRESERVED ONION	<b>17</b>
<b>FARM SPRING LETTUCES</b> HAZELNUT VINAIGRETTE, TOASTED HAZELNUTS, GRANNY SMITH APPLES, PICKLED GREEN STRAWBERRIES	<b>18</b>
<b>*SALAD ELEVATIONS</b> CHICKEN BREAST <b>12</b>   MARKET FISH <b>15</b>   SMASHED AVOCADO <b>8</b>	

## RAW & CHILLED

<b>"BEYOND THE BAY" SHRIMP COCKTAIL</b> CLASSIC COCKTAIL SAUCE, LEMON	<b>26</b>
<b>TALL TIMBER OYSTERS</b> CHAMOMILE MIGNONETTE, COCKTAIL SAUCE	<b>24 FOR 1/2 DOZ   40 FOR DOZ</b>
<b>CRUDO</b> MARKET FISH, GAZPACHO WATER, COMPRESSED CUCUMBERS, ANCHOVY DUST	<b>20</b>

# COMPOSITION

## FLORA

[FLÔRE] NOUN: THE PLANTS OF A PARTICULAR REGION, HABITAT, OR GEOLOGICAL PERIOD

<b>FETA PANNA COTTA</b>	<b>14</b>
FETA CHEESE, GAZPACHO GEL, SPRING VEGETABLE CRUDITE	
<b>CHARRED CABBAGE</b>	<b>18</b>
SAVORY BUTTER, MUSTARD CAVIAR, GREEN GODDESS	
<b>GRILLED BUTTERNUT SQUASH</b>	<b>24</b>
FARRO SALAD, PRESERVED LEMON, HOT HONEY, SALSA VERDE	

## FAUNA

[FÔNE] NOUN: THE ANIMALS OF A PARTICULAR REGION, HABITAT, OR GEOLOGICAL PERIOD

<b>SPICE CRUSTED LAMB</b>	<b>30</b>
LAMB CHOPS, AJO BLANCO	
<b>GRILLED BUTCHER'S CUT</b>	<b>36</b>
RIBEYE, DUCK FAT POTATOES, BEEF JUS	
<b>TEA BRINED PORK LOIN</b>	<b>34</b>
MISO CARAMEL, FRESH ASPARAGUS, RHUBARB SALAD	

## BRACKISH

[BRAKISH] NOUN: SLIGHTLY SALTY, AS IS THE MIXTURE OF RIVER WATER AND SEAWATER

<b>XO BUCATINI PASTA</b>	<b>32</b>
POACHED LOBSTER, HERB BREAD CASHEW CRUMBS	
<b>ROCKFISH</b>	<b>35</b>
COCONUT BROTH, CAROLINA GOLD RICE, CUCUMBER SALAD	

# WATERSHED

<b>BOBO FARMS HALF CHICKEN</b>	<b>36</b>	<b>ROSEDA FARMS BONEIN RIBEYE</b>	<b>120</b>
BUTTERMILK BRINE, NATURAL JUS		PEPPERCORN DEMI GLAZE (SERVES TWO)	
<b>ESTUARY SMASH BURGER</b>	<b>23</b>	<b>FRIED WHOLE FISH - MARKET PRICE</b>	
TWO BRISKET PATTIES, CHEDDAR & HOUSE BURGER SAUCE, RED ONION, LETTUCE, BRIOCHE, OLD BAY FRIES		PETITE SALAD, CAPER VINAIGRETTE	

## SIDES

<b>BUTTERY POTATO</b>	<b>12</b>	<b>GRILLED ASPARAGUS</b>	<b>15</b>
<b>ROASTED SEASONAL MUSHROOMS</b>	<b>14</b>	<b>ROASTED CAULIFLOWER</b>	<b>14</b>