

TRIBUTARIES

BEGINNINGS

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

RAW & CHILLED

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

COMPOSITION

FLORA

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

FETA PANNA COTTA 14 FETA CHEESE, GAZPACHO GEL, SPRING VEGETABLE CRUDITE	
ROASTED MUSHROOMS 18 CHANTRELLE MISO, BROWN BUTTER VINAIGRETTE, PEPITAS	
SPRING PAPPARDELLE 24 LEMON BEURE BLANC, PRESERVED LEMONS, ANCHOVY CASHEW CRUMBLE	

FAUNA

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

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

BRACKISH

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

SOFT SHELL CRAB 38 SINGAPORE CHILI SAUCE, STRING BEANS	
SAUTEED CALAMARIE 28 SAFFRON RICE GRITS, WHITE WINE	
SEARED ROCKFISH 35 COCONUT BROTH, CAROLINA GOLD RICE, CUCUMBER SALAD	

WATERSHED

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

SIDES

BUTTERY POTATO 12	GRILLED ASPARAGUS 15
ROASTED SEASONAL MUSHROOMS 14	ROASTED CAULIFLOWER 14