

# TRIBUTARIES

## BEGINNINGS

<b>SMOKED FISH DIP</b> FRIED CAPERS, LEMON, GRILLED BREAD	20
<b>HUSH PUPPIES</b> YUZU AIOLI, MD CRAB	19
<b>CRISPY PIG EARS</b> NUOC CHAM, BIBB LETTUCE, RED ONION, HERB BOUQUET	19
<b>ARTISAN CHEESE AND SURRYANO HAM</b> SEASONAL ARTISAN CHEESE, HOUSE JAM, GRILLED BREAD	32
<b>ROASTED BONE MARROW</b> ONION BACON JAM, GRILLED BREAD	33
<b>ROASTED BEETS</b> TAMARIND YOGURT, ROASTED WALNUTS, CHARRED ONION, WASABI ARUGULA	19
<b>POACHED MOON VALLEY APPLES</b> CHEESE CUSTARD, PEPPERY GREENS, CANDIED PECANS	19
<b>CAESAR SALAD</b> ANCHOVY CASHEW CRUMBLE, SMOKED PARMESAN, PRESERVED ONION BUTTERMILK CAESAR	18
<b>WINTER GREENS</b> *CRUMBLED EGG, ANCHOVY CASHEW CRUMBLE, BACON AND MUSTARD VINAIGRETTE	19
<b>*SALAD ELEVATIONS</b> CHICKEN BREAST 12   MARKET FISH 15   SMASHED AVOCADO 9	

## RAW & CHILLED

<b>"BEYOND THE BAY" SHRIMP COCKTAIL</b> CLASSIC COCKTAIL SAUCE, LEMON	26
<b>*TALL TIMBER OYSTERS</b> MIGNONETTE, COCKTAIL SAUCE	24 FOR 1/2 DOZ   40 FOR DOZ
<b>*CEVICHE</b> MARKET FISH, PICKLED FRESNO, SESAME, RED ONION, CALAMANSI GRANITA	24

<p><b>CAVIAR</b></p> <p>*KAVIARI CRYSTAL CAVIAR</p> <p>POTATO CHIPS</p> <p>HERB CREME FRAICHE</p> <p>\$110</p>
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## SIDES

<b>GRILLED DELICATA SQUASH</b>	15	<b>OLD BAY FRIES</b>	10
<b>SIMPLY GREENS</b>	10	<b>CRISPY BRUSSEL SPROUTS</b>	12
<b>KIMCHI FRIED RICE</b>	13	<b>BRAISED GREENS</b>	12

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A 20% AUTO GRATUITY WILL BE ADDED TO GROUPS OF 6 OR MORE.

# COMPOSITION

## FLORA

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

<b>KOHLRABI NOODLE</b> DAN DAN SAUCE, PICKLED SHIITAKE, CHILI OIL, PEANUTS	16
<b>POTATO PAVE</b> GOLDEN JUS, SMOKED PARM	19
<b>ROMESCO &amp; ROMANESCO</b> TOASTED CIABATTA, PINK LADY APPLES, SHERRY VINEGAR	20
<b>ONION TATIN</b> MUSHROOMS, VADOUVAN, TOASTED ALMONDS, CREME FRAICHE	22
<b>SMOKED CABBAGE</b> KIMCHI FRIED RICE, CHILI CRISP	28

## FAUNA

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

<b>ESTUARY SMASH BURGER</b> BRIOCHE, TWO BRISKET PATTIES, CHEDDAR & HOUSE BURGER SAUCE, RED ONION, LETTUCE, OLD BAY FRIES	25
<b>HOUSE MADE PASTA</b> PULLED SHORT RIB, KARE-KARE SAUCE, SMOKED PARMESAN, PEANUTS	34
<b>BRAISED SHORT RIB</b> CHEESY GRITS, CAMPFIRE CREAM, BRASSICAS, AU JUS.	38
<b>SEARED FLAT IRON STEAK</b> TOCINO MARINADE, BRAISED GREENS	38

## BRACKISH

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

<b>ROASTED OYSTERS</b> TALL TIMBER OYSTERS, GARLIC CHILI CRUMBS, MARINATED TROUT ROE	24
<b>SEARED ROCKFISH</b> KAFFIR LIME, GREEN CURRY, HERB SALAD	23
<b>BOUILLABAISSSE</b> SEAFOOD BROTH, VA CLAMS, SHRIMP, SMOKED MUSSELS, MARKET FISH	44
<b>SEAFOOD CARBONARA</b> CHINESE SAUSAGE, MIDDLE NECK CLAMS, SHRIMP, TOBIKO	36

# WATERSHED

<b>ADOBO POUSSIN</b> BLACK GARLIC ADOBO, CRISPY BRUSSELS SPROUTS	34	<b>ROSEDA FARMS BONE-IN RIBEYE</b> DEMI GLAZE	120
<b>GRILLED PORK BLADE STEAK</b> SCALLION PANCAKES, PICKLED VEGETABLES	70	<b>GRILLED WHOLE FISH-MARKET PRICE</b> DASHI BEURRE MONTE, *TROUT ROE, *CAVIAR	