LUNCH MENU

BEGINNINGS

KARMA FARM CRUDITE  16
HOUSEMADE FRENCH ONION DIP
CRISPY PIG EARS  19
NUOC CHAM, BIBB LETTUCE, RED ONION, HERB BOUQUET
CHEESE AND SURRYANO HAM
ARTISAN CHEESE, EARTH N’ EATS SEASONAL JAM, GRILLED BREAD
SMOKED FISH DIP  20
FRIED CAPERS, LEMON, GRILLED BREAD
*BEYOND THE BAY* SHRIMP COCKTAIL
CLASSIC COCKTAIL SAUCE, LEMON
PAN CON TOMATE
GRILLED COUNTRY BREAD, HEIRLOOM TOMATOES, GARLIC AND SHERRY VINEGAR

ARTISAN CHEESE, EARTH N’ EATS SEASONAL JAM, GRILLED BREAD
SMOKED FISH DIP  20
FRIED CAPERS, LEMON, GRILLED BREAD
*BEYOND THE BAY* SHRIMP COCKTAIL
CLASSIC COCKTAIL SAUCE, LEMON
PAN CON TOMATE
GRILLED COUNTRY BREAD, HEIRLOOM TOMATOES, GARLIC AND SHERRY VINEGAR

SMOKED FISH DIP  20
FRIED CAPERS, LEMON, GRILLED BREAD
*BEYOND THE BAY* SHRIMP COCKTAIL
CLASSIC COCKTAIL SAUCE, LEMON
PAN CON TOMATE
GRILLED COUNTRY BREAD, HEIRLOOM TOMATOES, GARLIC AND SHERRY VINEGAR

SALADS

CAESAR  19
SMOKED PARMESAN, PRESERVED ONION, ANCHOVY CASHEW CRUMBLE, BUTTERMILK CAESAR
MOON VALLEY BIBB SALAD  19
BIBB LETTUCE, SHAVED RADISH, CHIVE BATONS, SMOKED PARMESAN, BREAD CRUMBS, CHARRED SHALLOT VINAIGRETTE

*MULTIPLE SALAD ELEVATIONS
CHICKEN BREAST 12 | MARKET FISH 15 | SMASHED AVOCADO 9

MAIN

CHARRED SUMMER SQUASH  24
GARLIC YOGURT, LENTILS, VADOUVAN SAUCE, FRESH SQUASH, HERB SALAD
WHITE PEPPERCORN TAGLIATELLE  32
ROASTED SEASONAL VEGETABLES, CRUMBLED GOAT CHEESE, HERB BEURRE BLANC
SEARED ROCKFISH  36
MUSHROOM LARB, KAFFIR LIME, GREEN CURRY, HERB SALAD
FLAT IRON STEAK  38
Sautéed SNAP PEAS, GRILLED CIPPOLINI ONIONS, SOUBISE
ESTUARY SMASH BURGER  25
BRIOche BUN, TWO BRISKET PATTIES, CHEDDAR & HOUSE BURGER SAUCE, RED ONION, LETTUCE, OLD BAY FRIES
BBQ MUSHROOM  24
BRIOche BUN, HOUSE SAUCE, PEPPER JACK CHEESE, LETTUCE, ONION, OLD BAY FRIES
GRILLED CHICKEN SANDWICH  24
BRIOche BUN, CHEDDAR & HOUSE BURGER SAUCE, RED ONION, LETTUCE, OLD BAY FRIES

DAILY HALF & HALF

$25
CHOICE OF HALF SOUP & HALF DAILY SANDWICH OR HALF SOUP & HALF SALAD

SIDES

CRISPY BRUSSEL SPROUTS  12
GRILLED DELICATA SQUASH  15
KIMCHI FRIED RICE  13
OLD BAY FRIES ARTISAN KETCHUP  10

*RUSH HOUR MENU
$50 PER GUEST | AVAILABLE 11:30AM–3:30PM

FIRST COURSE

CHOICE OF ONE
SEASONAL SOUP
CAESAR SALAD
SMOKED PARMESAN, PRESERVED ONION, ANCHOVY CASHEW CRUMBLE, BUTTERMILK CAESAR

SECOND COURSE

CHOICE OF ONE
CHARRED SUMMER SQUASH
GARLIC YOGURT, LENTILS, VADOUVAN SAUCE, FRESH SQUASH, HERB SALAD
FLAT IRON STEAK
SAUTÉED SNAP PEAS, GRILLED CIPPOLINI ONIONS, SOUBISE

DESSERT

CHOICE OF ONE
PLUM BABA
PISTACHIO CREAM, PLUM TATIN, PHYLLO CRISPS
SEASONAL SORBET

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All menu items are subject to seasonal availability. Pricing does not include tax, gratuity or beverage service. Requests in advance for vegan or vegetarian options will be fulfilled. Groups of 6 or more will have a 20% auto gratuity added to the bill.