BEGINNINGS

*TALL TIMBER OYSTERS MIGNONETTE, COCKTAIL SAUCE	24 FOR 1/2 DOZ 40 FOR DC) Z
*CEVICHE MARKET FISH, FRESNO, SESAME, RED ONION,	_	2 4
SHRIMP COCKTAIL COCKTAIL SAUCE, LEMON	2	2 6
BRUSSELS AND CHARRED RADICCHIO CARAMELIZED ONIONS, TOASTED PECANS, BRO		1 9
KARMA FARM CRUDITE FRENCH ONION DIP	1	1 6
ROASTED OYSTERS TALL TIMBER OYSTERS, GARLIC CHILI CRUMBS		2 4
SMOKED FISH DIP FRIED CAPERS, LEMON	2	2 0
ARTISAN CHEESE AND HAM SEASONAL SELECTION, HONEY, JAM, MUSTARE	_	2 2
HUSH PUPPIES MARYLAND LUMP CRAB, YUZU AIOLI	1	1 9
CRISPY PIG EARS NUOC CHAM, BIBB LETTUCE, RED ONION, HER	_	19
MAPO MUSHROOMS SEARED MUSHROOMS, TEMPURA BATTERED MU WHIPPED SILKEN TOFU, MAPO VINAIGRETTE		2 3
LAMB ALBONDIGAS TOMATO, HONEY YOGURT, HERB OIL	2	2 3

CAVIAR

*KAVIARI CRYSTAL CAVIAR
POTATO CHIPS

HERB CREME FRAICHE

\$110

SALADS

*ELEVATIONS

CHICKEN BREAST 12 | *MARKET FISH 15 | SMASHED AVOCADO 9

CAESAR SALAD
ANCHOVY CASHEW CRUMBLE, PARMESAN, ONION, BUTTERMILK CAESAR

19

MOON VALLEY BIBB SALAD

RADISH, CHIVE, PARMESAN, BREAD CRUMBS, SHALLOT VINAIGRETTE

ENTREES

CHARRED SUMMER SQUASH LENTILS, GARLIC YOGURT, VADOUVAN SAUCE, HERB SALAD	2 4
WHITE PEPPERCORN TAGLIATELLE ROASTED VEGETABLES, GOAT CHEESE, HERB BEURRE BLANC	3 2
SEARED ROCKFISH BABY KALE, EARTH N EATS SWISS CHARD, AERATED LAING SAUCE	3 6
SEAFOOD CARBONARA CHINESE SAUSAGE, MIDDLENECK CLAMS, SHRIMP, BAY SCALLOPS, TOBIKO	36
SEARED DUCK & PLUMS ROASTED MUSHROOMS, PICKLED PLUMS, MISO AND PLUM SAUCE	3 4
ESTUARY SMASH BURGER BRISKET PATTIES, CHEDDAR, BURGER SAUCE, RED ONION, LETTUCE ON BRIOCHE WITH OLD BAY FRIES	2 5
SEARED FLAT IRON STEAK SNAP PEAS, CIPOLLINI ONIONS, SOUBISE	38

TO SHARE

GRILLED PORK BLADE STEAK
SCALLION PANCAKES, PICKLED VEGETABLES
\$70

DRY-AGED BONE-IN RIBEYE
DEMIGLAZE
\$120

GRILLED WHOLE FISH
DASHI BEURRE MONTE, *TROUT ROE, *CAVIAR
\$MP

SIDES

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