

ESTUARY TASTINGS

BY CHEF RIA MONTES

DRAWING INSPIRATION FROM CHEF RIA'S ASIAN AMERICAN EXPERIENCE, THE TASTING MENU PRESENTS THREE OPTIONS. FLORA IS A VEGETARIAN OFFERING WITH LOCALLY SOURCED VEGETABLES, WATERSHED IS A SEAFOOD JOURNEY INSPIRED BY THE BOUNTIFUL CHESAPEAKE WATERSHED. FAUNA IS A SAVORY DRAWING FROM REGIONAL MEATS

FLORA

SARIWA

SUMMER ROLL,
PEANUT SOY

CABBAGE WEDGE

ROASTED NAPA, EGG,
BONITO, CAESAR

CASSAROLE

RUSSET POTATO,
BECHAMEL, MUSHROOM
BOLOGNESE

FILIPINO BEIGNET

COTTAGE CHEESE,
MATCHA MILK JAM,
FINGER LIME

90

WATERSHED

CRUDO & CAVIAR

ROCKFISH,
DASHI, BUTTERMILK,
YUZU KOSHO

ROASTED OYSTERS

TALL TIMBER OYSTERS,
GARLIC CHILI CRUMB,
MARINATED TROUT ROE

LOBSTER STICKY RICE

STEAMED RICE,
SAUCE AMERICAINE

YUZU APPLE CRUMBLE

HONEYCRISP,
OAT STREUSEL,
YUZU SEMIFREDDO

110

FAUNA

A SCHMEAR

CHICKEN LIVER
MOUSSE, EVERYTHING
BAGEL SPICE, GRILLED
BREAD

PIG EAR CUPS

NUOC CHAM,
LETTUCE CUPS,
HERB BOUQUET

PLUM DUCK

SEARED BREAST,
PICKLED PLUMS,
FORAGED MUSHROOMS

SANS RIVAL

CASHEW SPONGE,
RUM CREME,
CRANBERRY

100

RAW BAR

- *ESTUARY IN THE RAW 34
TRIO OF: TALL TIMBER OYSTERS, POACHED GULF SHRIMP,
MARKET CRUDO
- *OYSTERS: TALL TIMBER, MARYLAND 24 FOR 1/2 DOZ | 40 FOR DOZ
RAW, SERVED ON THE HALF 20
ROASTED, GARLIC CHILI CRUMBS, MARINATED TROUT ROE
- *CRUDO 24
ROCKFISH, DASHI, BUTTERMILK, YUZU KOSHO
- *SHRIMP COCKTAIL 26
COCKTAIL SAUCE, LEMON

*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.

STARTERS

- SMOKED FISH DIP 20
FRIED CAPERS, LEMON PUREE, GRILLED BREAD
- HUSH PUPPIES 19
MARYLAND CRAB, YUZU AIOLI
- CRISPY PIG EARS 19
NUOC CHAM, LETTUCE CUPS, RED ONION, HERB BOUQUET
- MAPO MUSHROOMS 23
SEARED & TEMPURA FORAGED MUSHROOMS, WHIPPED TOFU,
MAPO VINAIGRETTE

SALADS

ADD ON: CHICKEN BREAST 12 | MARKET FISH 15 | SMASHED AVOCADO 9

- CAESAR 19
ANCHOVY CASHEW CRUMBLE, SMOKED PARMESAN, PICKLED ONION
BUTTERMILK CAESAR
- MOON VALLEY BIBB 19
RADISH, CHIVE, PARMESAN, BREAD CRUMBS, SHALLOT VINAIGRETTE
- BRUSSELS AND RADICCHIO 19
CAMELIZED ONIONS, TOASTED PECANS, BROWN BUTTER VINAIGRETTE

ENTREES

- CHARRED SQUASH 24
YOGURT, LENTILS, VADOUVAN SAUCE, FRESH SQUASH, HERB SALAD
- WHITE PEPPERCORN TAGLIATELLE 32
HOUSEMADE PASTA, GOAT CHEESE, SEASONAL VEGETABLES,
HERB BEURRE BLANC
- SEARED ROCKFISH 36
BABY KALE, EARTH N EATS SWISS CHR, AERATED LAING SAUCE
- SEAFOOD CARBONARA 36
CHINESE SAUSAGE, MIDDLE NECK CLAMS, SHRIMP, BAY SCALLOPS,
TOBIKO
- *ESTUARY SMASH BURGER 26
BRIOCHE, TWO BRISKET PATTIES, CHEDDAR, HOUSE SAUCE, ONION,
LETTUCE, OLD BAY FRIES
- *NEW YORK STRIP 42
POMME PUREE, AU POIVRE, ROASTED CARROTS

SIDES

- MAC & CHEESE 10 CRISPY BRUSSELS 12
- OLD BAY FRIES 10 POMME PUREE 10
- KIMCHI FRIED RICE 13 ROASTED SQUASH 12