

ESTUARY TASTINGS

BY CHEF RIA MONTES

DRAWING INSPIRATION FROM CHEF RIA'S ASIAN AMERICAN EXPERIENCE, THE TASTING MENU PRESENTS THREE OPTIONS. FLORA IS A VEGETAIAN 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
POTATO, BECHAMEL,
MUSHROOM BOLOGNESE

BEIGNET FILIPINO
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 STONEFRUIT,
MUSHROOMS

SANS RIVAL
CASHEW SPONGE,
RUM CREME,
CRANBERRY

100

RAW BAR

*ESTUARY IN THE RAW	32
TRIO OF: TALL TIMBER OYSTERS, POACHED GULF SHRIMP, MARKET CRUDO	
*OYSTERS: TALL TIMBER, VIRGINIA	
SHUCKED , SERVED ON THE HALF	24 FOR 1/2 DOZ 40 FOR DOZ
ROASTED , GARLIC CHILI CRUMBS, MARINATED TROUT ROE	20
*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.

STARTERS

SMOKED FISH DIP	20
FRIED CAPERS, LEMON, GRILLED BREAD	
A SCHMEAR	18
CHICKEN LIVER MOUSSE, EVERYTHING BAGEL SPICE, GRILLED BREAD	
HUSH PUPPIES	19
MARYLAND CRAB, YUZU AIOLI	
CRISPY PIG EARS	19
NOUC CHAM, LETTUCE CUPS, HERB BOUQUET	
MAPO MUSHROOMS	23
SEARED & TEMPURA MUSHROOMS, WHIPPED TOFU, MAPO VINAIGRETTE	
LOCAL ARTISIAN CHEESE & SURRYANO HAM	22
SEASONAL ACCOUTREMENTS, GRILLED BREAD	
CABBAGE WEDGE	21
ROASTED NAPA, EGG, BONITO, CAESER	

SALADS

ADD ON: CHICKEN BREAST **10** | SALMON **12** | SMASHED AVOCADO **7**

CAESAR SALAD	19
ANCHOVY CASHEW CRUMBLE, PARMESAN, PICKLED REDONION BUTTERMILK CAESAR	
MOON VALLEY BIBB SALAD	19
RADISH, CHIVE, PARMESAN, BREAD CRUMBS, SHALLOT VINAIGRETTE	
BRUSSELS AND RADICCHIO	19
CARAMELIZED ONIONS, TOASTED PECANS, BROWN BUTTER VINAIGRETTE	

ENTREES

CHARRED SUMMER SQUASH	24
YOGURT, LENTILS, VADOUVAN SAUCE, FRESH SQUASH, HERB SALAD	
WHITE PEPPERCORN TAGLIATELLE	32
HOUSEMADE PASTA, GOAT CHEESE, SEASONAL VEGETABLES, HERB BEURRE BLANC	
SEARED MARKET FISH	36
BABY KALE, EARTH N EATS SWISS CHARD, AERATE LAING SAUCE	
SEAFOOD CARBONARA	36
CHINESE SAUSAGE, MIDDLE NECK CLAMS, SHRIMP, BAY SCALLOPS, TOBIKO	
*ESTUARY SMASH BURGER	26
BRIOCHE, TWO BRISKET PATTIES, CHEDDAR, SAUCE, ONION, LETTUCE, OLD BAY FRIES	
PLUM DUCK	34
SEARED DUCK BREAST, PICKLED PLUMS, FORAGED MUSHROOMS	
LOBSTER STICKY RICE	42
STEAMED RICE, SAUCE AMERICAINE	
*NEW YORK STRIP	42
POMME PUREE, AU PIVRE, ROASTED CARROTS	

SIDES

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