

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
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** 34
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 26

***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 20
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

ELEVATE WITH CHICKEN BREAST 10 | SALMON 15 | SMASHED AVOCADO 7

CAESAR SALAD 19
ANCHOVY CASHEW CRUMBLE, PARMESAN, PICKLED RED ONION
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 POIVRE, ROASTED CARROTS

SIDES

MAC & CHEESE 10

POMME PUREE 10

OLD BAY FRIES 10

KIMCHI FRIED RICE 13

CRISPY BRUSSELS 12

ROASTED SQUASH 12