RAW BAR

MARYLAND CRAB & KOHLRABI KOHLRABI NOODLES, GREEN GODDESS, PRESERVED LEMONS, ALEPPO	2 2
*TALL TIMBER OYSTERS MIGNONETTE, COCKTAIL SAUCE 26 FOR 1/2 DOZ 40 FOR 1	DOZ
*SCALLOP CRUDO PASSIONFRUIT PUREE, COMPRESSED MANGO, APPLE, SHALLOTS	2 4
*MARINATED HAMACHI CRUDO MISO, VERJUS, SERRANO CHILI, PETROSSIAN CAVIAR, LEMON ZEST	2 7
STARTERS	
CRISPY PIG EARS NUOC CHAM, BIBB LETTUCE, RED ONION, HERB BOUQUET	19
ROASTED BEETS TOASTED COCONUT MILK, CANDIED PECANS, VERJUS VINAIGRETTE	20
SMOKED FISH DIP FRIED CAPERS, LEMON PUREE	20
FOIE MOUSSE EARTH N EATS JAM, CANDIED HAZELNUTS, GRILLED BREAD	2 2
LOCAL CHEESE & SURRYANO HAM SEASONAL ACCOUTREMENTS, GRILLED BREAD	2 2
ROASTED OYSTERS GARLIC CHILI CRUNCH, MARINATED TROUT ROE, BREADCRUMBS	26
*SEARED TUNA PICKLED & CHARRED ONIONS, FINE HERBS, BONITO AIOLI	26
SALADS	
*ELEVATIONS CHICKEN BREAST 20 *SALMON 24 SMASHED AVOCADO 9	
*CAESAR SALAD ANCHOVY CASHEW CRUMBLE, PARMESAN, ONION, BUTTERMILK CAESAR	19
MOON VALLEY BIBB SALAD RADISH, CHIVE, PARMESAN, BREADCRUMBS, SHALLOT VINAIGRETTE	19

ENTREES

BRISKET PATTIES, CHEDDAR, BURGER SAUCE, RED ONION, LETTUCE, PICKLES, BRIOCHE BUN, OLD BAY FRIES	2 (
ASPARAGUS RISOTTO CRISPY SUNCHOKES, LEEKS, STRACCIATELLA	2.6
*SEARED SALMON ZA'ATAR SQUASH, DILL YOGURT	2 8
*STUFFED QUAIL PANADE, ROASTED OYSTER MUSHROOMS, GOCHUJANG SAUCE	3 (
*SEARED SCALLOPS BOK CHOY, COCONUT CURRY, FINE HERBS	4 (
*SINIGANG SHRIMP, ROCKFISH, MUSSELS, SCALLOPS, TAMARIND BROTH	4.2
*GRILLED SKIRT STEAK MISO CRISPY POTATOES, AU JUS	4 2

FOR THE TABLE

WHOLE FRIED FISH

CITRUS SALAD, CHARRED BELL PEPPERS, FILIPINO SWEET & SOUR SAUCE MP

WHOLE GRILLED LOBSTER

SHRIMP, CHILI CRUNCH, GREEN GODDESS, LOBSTER ROLLS

MP

STUFFED CABBAGE

LENTILS, LEEKS, SHIITAKE MUSHROOMS,
COCONUT CURRY
75

SIDES

OLD BAY FRIES	10
STRING BEANS & KIMCHI	12
GARLIC FRIED RICE	12
MISO CRISPY POTATOES	12