

STARTERS

CHILLED CUCUMBER & APPLE GAZPACHO | 19
CHERRY TOMATO SALAD, DILL YOGURT, SEA SALT

HEIRLOOM TOMATO SOUP | 20
HERB OIL, COUNTRY BREAD CROUTON,
SMOKED PARMESAN

ROASTED BEETS | 20
FIREFLY FARMS GOAT CHEESE, VIRGINIA PEANUTS,
VERJUS VINAIGRETTE

SMOKED FISH DIP | 20
FRIED CAPERS, LEMON PUREE

TALL TIMBER OYSTERS* | 26 (HALF DZ) 40 (DOZEN)
FLORA MIGONETTE, HOUSE-MADE COCKTAIL SAUCE,
FRESH LEMON

SIDES

CRISPY OLD BAY FRIES | 9

CHARRED ROMANESCO | 9

FRIED BLACK GARLIC POTATOES | 9
GARLIC BUTTER, FRESH HERBS

WARM FARRO SALAD | 9
WILTED GREENS, ROW 7 SNAP PEAS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SALADS

ELEVATIONS: GRILLED CHICKEN BREAST 20 |
SEARED SALMON 24 | SMASHED AVOCADO 9

FENNEL & WATERMELON | 19
CUCUMBER, GOAT FETA, ORANGE CITRUS VINAIGRETTE,
SMOKED SEA SALT

CAESAR SALAD* | 19
CROSTINI, PARMESAN, ONION, BUTTERMILK CAESAR,
GEM LETTUCE

MOON VALLEY BIBB | 19
RADISH, CHIVE, PARMESAN, BREAD CRUMBS,
SHALLOT VINAIGRETTE

ENTREES

MARYLAND CRAB ROLL | 28
JUMBO CRAB, GREEN GODDESS, GARLIC CHILI CRUNCH

ESTUARY SMASH BURGER | 26
BRISKET PATTIES, CHEDDAR, BURGER SAUCE, ONION,
LETTUCE, PICKLES, BRIOCHE BUN, OLD BAY FRIES

SUMMER SQUASH PASTA | 24
KALE PESTO, CAULIFLOWER, BUCATINI, PECORINO

GRILLED CHICKEN SANDWICH | 24
GREEN GODDESS, PICKLED RED ONIONS, LETTUCE,
TOMATO, OLD BAY FRIES

GRILLED NEW YORK STRIP STEAK* | 55
BLACK GARLIC POTATOES, SEASONAL CHARRED
VEGETABLES, CHIMICHURRI

SEARED SALMON* | 32
CHARRED ROMANESCO, SWEET CORN, HERB SALAD

ASPARAGUS RISOTTO | 22
CRISPY SUNCHOKE, LEEKS, STRACCIATELLA

An automatic gratuity of 20% will be added to groups of six or more
All menu items are subject to seasonal availability.
Pricing does not include tax, gratuity or beverage service.
Requests in advance for vegan or vegetarian options will be fulfilled.