

FROM THE BAY

CHESAPEAKE BAY SCALLOP CRUDO* | 24

SOUR GHERKIN BROTH, FINGER LIME, SHAVED RED ONION, CHARRED CHILI SAUCE

SHUCKED OYSTERS (ROTATING SELECTION)* | 26 (half dozen)

CLASSIC MIGNONETTE, TRADITIONAL ACCOUTREMENTS

JUMBO LUMP CRAB COCKTAIL* | 22

SMOKED HOUSE-MADE COCKTAIL SAUCE, FRESH IMPACT GREENS

SEAFOOD TOWER* | 82

HALF DOZEN OYSTERS (EAST COAST), JUMBO POACHED SHRIMP, SCALLOP CRUDO, CRAB COCKTAIL, MIGNONETTE, SMOKED COCKTAIL SAUCE

FROM THE WATERSHED

MARYLAND BLUE CRAB CAKE | 28

HEIRLOOM VEGETABLE, REMOULADE, BITTER GREENS

VIRGINIA CORN CHOWDER | 24

BRIOCHE CROSTINI, SEASONAL VEGETABLES, CAVIAR

SEARED PORK BELLY | 26

VIRGINIA DUROC PORK, GOLDEN TOMATO RELISH, FRESNO PEPPER AIOLI

ATLANTIC BLUE FIN TUNA | 27

CITRUS-CURED TUNA, COMPRESSED YELLOW WATERMELON, ENGLISH CUCUMBER, PICKLED SHALLOT, BURNT PEPPER OIL

FLORA

ENDIVE & RADICCHIO SALAD | 20

CURED EGG YOLK, BRIOCHE CROUTONS, SMOKED PARMESAN, HOUSE ANCHOVY DRESSING

ARTISAN GREENS | 19

EARTH & EAT FARMS CHEVRE CHEESE, RED CURRANT VINAIGRETTE, CARAMELIZED VIRGINIA PEANUTS, PINE BERRY

GRILLED MARAICHERE SALAD | 20

GREEN GODDESS, MUSTARD FRILLS, PICKLED ALLIUM, CRISPY VIRGINIA HAM

CRAB LOUIE | 32

BABY ICEBERG, MARYLAND BLUE CRAB, QUAIL EGG, HEIRLOOM TOMATO, 'LOUIE' DRESSING

ADD GRILLED CHICKEN BREAST | 20

ADD SEARED ORA KING SALMON | 24

ADD AVOCADO SMASH | 9

FAUNA

SEARED DUCK BREAST* | 38

DARK CHOCOLATE & BLACK CHERRY GLAZE, BRASSICAS, PARSNIP PUREE

CHESAPEAKE ROCKFISH | 35

SUCCOTASH, CORN BROTH, HERB OIL

SEARED SCALLOPS | 42

PEA PUREE, PEARL BARLEY, RAINBOW CAULIFLOWER, SMOKED TROUT ROE BUTTER SAUCE

GRILLED NEW YORK STRIP* | 60

ROASTED SWEET PEPPER, CONFIT POTATOES, GRILLED LEMON, ROASTED GARLIC & GREEN TOMATO SAUCE

SPINACH CRESTE DI GALLO | 28

SUNDRIED TOMATO PESTO, BEAN MEDLEY, BRAISED CIPOLLINI, VEGAN DEMI-GLACE

AMISH CHICKEN BREAST | 33

CRISPY GRITS CAKE, CREAMY CABBAGE, SEASONAL VEGETABLES, CHICKEN JUS

WILD MUSHROOM RISOTTO | 30

SMOKED PARMESAN, GRATED LOBSTER MUSHROOM, LANCASTER FARM CRISPY ZUCCHINI BLOSSOM

FARM & BAY TO TABLE

SHARABLE OPTIONS FOR TWO

BONE-IN 22-OUNCE RIB EYE* | 149

SMOKED PEPPER & GARLIC RUB, CHARRED GREEN ONIONS, HERB REMOULADE, CHOICE OF ACCOMPANIMENT

WHOLE GRILLED LOCAL FISH | MP

HEIRLOOM TOMATO & OLIVE SAUCE, CHOICE OF ACCOMPANIMENT

ACCOMPANIMENTS

ROASTED HEIRLOOM CARROTS, SORGHUM GLAZE | 14

GRILLED BROCCOLINI, GARLIC, LEMON ZEST | 12

CONFIT GARLIC POTATOES | 10

SAUTEED SPINACH, SHALLOTS, BUTTER | 8

OLD BAY FRENCH FRIES | 9

BREAD SERVICE | 9

CHARRED BABY CORN, LIME AIOLI, ALEPPO PEPPER, AGED CHEDDAR | 11

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.

*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.