

BAY & WATERSHED

CHESAPEAKE OYSTER TRIO* | 28

TWO EACH OF: GARLIC BREADCRUMB & SMOKED TROUT ROE, CHARBROILED OLD BAY BUTTER, APPLE MIGNONETTE & BRONZE FENNEL

GRAND PLATEAU* | 125

HALF-DOZEN OYSTERS (ROTATING SELECTION), LOCAL SCALLOP CRUDO, JUMBO LUMP CRAB COCKTAIL, JUMBO POACHED SHRIMP, OLD BAY CRISPS, HOUSE-MADE COCKTAIL SAUCE, HOUSE-MADE HOT SAUCE

FOREST MUSHROOM PÂTÉ | 21

PICKLED SHALLOTS, PARSLEY TAPIOCA CHIPS

DRY-AGED VENISON TARTARE* | 26

BLACK GARLIC AIOLI, PICKLED MUSHROOM SEEDS, SUNCHOKE CHIPS, FRIED QUAIL EGG

HUDSON VALLEY FOIE GRAS TART | 26

MARYLAND SWEET WINE, GRAPES, CRANBERRY GEL, HAZLENUT TUILE

MARYLAND BLUE CRAB CAKE | 34

PICKLED HEIRLOOM VEGETABLE, HERB REMOULADE, BITTER GREENS

FARM & FLORA

CELERY ROOT & CHESTNUT SOUP | 20

WINTER TRUFFLE ESPUMA, BRIOCHE

VIRGINIA ORCHARD SALAD | 24

SWEET ONION DRESSING, WILD AMARANTH & CELERY LEAVES, WALNUTS, FIREFLY FARM CHÈVRE

ROASTED ROOT VEGETABLE SALAD | 22

SEASONAL ROOT VEGETABLES, WINTER SPICES, FRISÉE, FRIED GARLIC, TARRAGON DRESSING

SHAREABLE OPTIONS FOR TWO

SEASONAL FRESH CATCH OF THE DAY* | MP

BITTER GREENS SALAD, CHARRED LEMON, CAPER, FRIED SHALLOTS, GRILLED BROCCOLINI, LOCAL HOT HONEY

ROSEDA FARM 32-OUNCE COWBOY STEAK | 185

FOIE GRAS BUTTER, HOUSE CURATED SALTS, CREAMED SWISS CHARD, HAYSTACK POTATO, BORDELAISE SAUCE

FIN & FAUNA

BLACK BASS* | 42

TURNIP FEDELINI, ROASTED FENNEL, BRASSICAS, SMOKED PIKE ROE

STUFFED SWEET POTATO GNOCCHI | 34

MARLYLAND CARPENTER'S WHEEL CHEESE, SAGE BROWN BUTTER, ROASTED SQUASH, CIDER GLAZE

PORK BELLY ROULADE | 39

SWISS CHARD, SMOKED CHEDDAR GRITS, SPICED JUS

MANCHESTER FARM WHOLE STUFFED QUAIL | 37

BARLEY & DRIED FRUIT STUFFING, CELERIAC PURÉE, ROASTED GOLDEN BEETS, NATURAL JUS

LA BELLE FARM SMOKED DUCK BREAST* | 46

CAULIFLOWER PURÉE, BROCCOLINI, PHILLIP FARM MUSHROOMS, FERMENTED KUMQUAT SAUCE

SEARED RUTABAGA 'SCALLOP' | 34

BEAN BRASSAGE, BUTTERNUT SQUASH PURÉE, KALE

OVOKA FARM BOURBON-AGED TENDERLOIN | 68

GRUYERE POTATO PAVÉ, BRUSSELS SPROUTS, BORDELAISE SAUCE

ACCOMPANIMENTS

ROASTED ROOT VEGETABLES | 14

DRUNKEN RAISINS, TOASTED MARCONA ALMONDS

CRISPY BRUSSELS SPROUTS | 14

BACON & SHALLOT JAM

WINTER TRUFFLE POTATO PAVÉ | 18

CAVE AGED GRUYERE, SHAVED WINTER TRUFFLE

GRILLED BROCCOLINI | 14

HOT HONEY GLAZE, CRISPY SHALLOTS

CREAMED LEAFY GREENS | 14

HAYSTACK POTATO