BAY & WATERSHED

DRUNKEN OYSTERS | 28
LOCAL OYSTERS, MEYER LEMON GIN GRANITA, CUCUMBER, ALEPPO CHILIES

RED DRUM CRUDO - PATUXENT RIVER | 32
CITRUS, CARROT CONSOMMÉ, CRISPY LEEKS

JUMBO LUMP CRAB CAKE | 34
CHESAPEAKE CRAB, BUTTERMILK DRESSING, CAVIAR, MEYER LEMON

FARM & FLORA

CORN CUSTARD | 20
MID-ATLANTIC CORN, CRAB & TROUT ROE, PICKLED MUSTARD SEEDS

"CARBONARA" GRILLED ASPARAGUS | 16
EGG YOLK, PECORINO, BACON VINAIGRETTE

ROASTED FENNEL SALAD | 22
HOUSE-MADE LEMON RICOTTA, GREEN PEAS, CITRUS

HEIRLOOM TOMATO & BURRATA | 26
HERB OIL, TOMATO FOAM

CRISPY SQUASH BLOSSOM | 37
ASPARAGUS & ALMOND PURÉE, SEASONAL GREENS

FOR THE TABLE

BONE-IN SHORT RIB| 120
FERMENTED BEAN GLAZE, PLANTAIN PURÉE

HICKORY SMOKED "LA BELLE FARM" WHOLE HEN | 115
MUSHROOMS, CAULINI, CHERMOULA, CHICKEN JUS

FIN & FAUNA

CITRUS-MACERATED DUCK CROQUETTES | 27
PICKLED CHILES, LIME AIOLI, CORN MASA

HAND-CUT SHENANDOAH LAMB BROCHETTES | 26
LOCAL YOGURT, HERBS, CHARRED ALLIUMS

PAN-SEARED SCALLOPS | 42
BABY CORN, PEAS, BACON, SAFFRON BEURRE BLANC

RABBIT CARAMELLE | 34
GREEN PEAS, MORELS, SAFFRON

GRILLED OCTOPUS | 39
ROMESCO, OLIVES, FINGERLING POTATOES

BONE-IN TUNA LOIN | 45
CHARRED LEMON, SNAP PEAS, SEASONAL GREENS

NEW YORK STRIP | 68
ONION JUS, POTATO PURÉE, SQUASH

ACCOMPANIMENTS

MARYLAND BLUE CRAB FRIED WILD RICE | 18
CRISP GARLIC, FRIED SHALLOTS, XO SAUCE

BOURSIN WHIPPED YUKON GOLD POTATOES | 15
TORCHED BOURSIN CHEESE, CHIVES

VADOUVAN CHARRED CAULINI | 14
MEYER LEMON-VADOUVAN VINAIGRETTE

Please advise your server of any allergies or dietary requirements upon ordering.
An automatic gratuity of 20% will be added to groups of six or more.
Pricing does not include tax, gratuity or beverage service.
*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.