



## RAW BAR

OYSTERS | 22/44

HUCKLEBERRY

SKINNY DIPPER

TWIN HOOK

MADHOUSE

ST JEROME'S CREEK, MD

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ASSAWOMAN CREEK, MD

HOOPERS ISLAND, MD

LOBSTER COCKTAIL | 25

TRINITY SAUCE, OLIVE OIL, SEA SALT, LEMON

PRAWN COCKTAIL | 20

## APPETIZER

PEAR & APPLE SALAD | 14

GREEN APPLES, D'ANJOU PEARS, CHEVRE FONDUE, ENDIVE, FRISEE, BLACK WALNUT

RED BUTTER LETTUCE SALAD | 14

BEEF VINAIGRETTE, ANCIENT GRAINS GRANOLA, ROASTED BEETS, TOMAE CHEESE

KALE CAESAR | 14

TUSCAN KALE, CAESAR DRESSING, EGG YOLK, SOURDOUGH CROUTONS

TARTE FLAMBÉE | 17

BACON, ONION, CREME FRAICHE, FROMAGE BLANC

OCTOPUS | 21

GHOST CHILI AIOLI, FERMENTED PURPLE DAIKON, PICKLED BUTTERNUT SQUASH

## BAKERY

HOUSE MADE PRETZEL ROLLS | 6

ROSEMARY MUSTARD, SEA SALT

CHEDDAR BISCUITS | 6

PEPPER JELLY

SKILLET CORNBREAD | 8

BACON MARMALADE

PARKERHOUSE ROLLS | 8

BUTTER AND SEA SALT

BAKERS BASKET | 14

ASSORTMENT OF BREADS AND SPREADS

## ACCOMPANIMENT

EVERYTHING MASHED POTATOES | 9

BUTTER, SEA SALT

POMMES FRITES | 9

SIR KENSINGTONS KETCHEUP

WOOD FIRED SUCCOTASH | 10

LIMA BEANS, GRILLED CORN, CHERRY TOMATO, JALAPENO, SWEET POTATO, COMPOUND BUTTER

BRUSSELS SPROUTS | 10

FISH SAUCE VINAIGRETTE, GARLIC, CILANTRO, BASIL

RATATOUILLE DIAVOLO | 10

SPANISH CHORIZO, SAN MARZANO TOMATOES

## DESSERT

BAKED APPLE SEMIFREDDO | 11

PINK LADY APPLES, CARAMELIZED PUFF PASTRY, POMEGRANITE GEL, GOAT CHEESE ICE CREAM

VALRHONA DOLCE MOUSSE | 11

CHOCOLATE ALMOND CRISP, BANANNA FOSTER JAM, PASSIONFRUIT FROZEN YOGURT

\*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy.

AN AUTOMATIC 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

## CHEESE AND SALUMERIA

TASTING OF HOUSEMADE CHARCUTERIE | 26

GRILLED FOCACCIA, HOUSEMADE PICKLES

SOPPRESSATA

FENNEL SALAME

COPPA

BRESOLA

PANCETTA PROSCIUTTO

TASTING OF HAMS | 25

GRILLED FOCACCIA, HOUSEMADE PICKLES

CAPPICOLA

PROSCIUTTO

TASSO

RANGE COPPA

WASHINGTON, DC

PARMA, ITALY

CLAREMONT, NH

WASHINGTON, DC

TASTING OF CHEESE | 23

MULTIGRAIN SOURDOUGH, PEAR MOSTARDA

LOCAL HONEY

MOODY BLUE

GRAYSON

FETINA

MADISON, WI

MEADOW CREEK, VA

NEW WINDSOR, MD

## ENTREE

14OZ RIBEYE | 50

GARLIC PEE WEE POTATOES, PARSLEY PUREE,

BLACK GARLIC, RED WINE JUS

WOOD GRILLED HANGER STEAK | 30

BABY BOK CHOY, BABY CARROTS. GREEN PEPPERCORN SAUCE

CHEESEBURGER | 22

SERRANO CREAM CHEESE, CHEDDAR, LTO, HOUSE PICKLES, FRIES

LOCAL DIVER SCALLOPS | 33

FORAGED MUSHROOM RISOTTO, TRUFFLE OIL,

WHITE WINE CREAM FOAM

ROCKFISH | 40

WINTER SQUASH, FORREST MUSHROOM, THAI HERB FUMET,

PEANUT GREMOLATA

FRIED CHICKEN | 28

HONEY SAMBAL, PICKLES, CHEDDAR BUTTERMILK BISCUITS

SAGE TAGLIARINI | 24

LAMB SAUSAGE, SAGE, LEMON, PARMESAN

GOAT CHEESE GNUDI | 22

LAMB AND PORK BOLOGNESE, BUERRE MONTE, GRILLED FOCACCIA

## WOOD OVEN PIZZA

MARGHERITA | 16

SAN MARZANO TOMATO, BASIL

WILD MUSHROOM | 17

RICOTTA, GARLIC, CIOPOLLINI ONIONS

SAUSAGE | 18

PORK SAUSAGE, SMOKED MOZZARELLA, ROASTED LEEKS

ALL WHITE EVERYTHING | 17

BECHAMEL, GRILLED CHICKEN, MOZZARELLA, PARMESAN

CHICKEN BBQ | 19

GRILLED CHICKEN, ROASTED JALAPENO, GRILLED CORN, SCALLIONS

PEPPERONI | 18

SMOKED MOZZARELLA, PEPPERONI, BASIL