

CRUDO

REHOBOTH ROSE //DELAWARE DELICIOUS OYSTER.....3EA.
champagne & pink peppercorn mignonette,
tomatillo cocktail sauce

DRESSED REHOBOTH ROSE OYSTER.....5EA.
Fifer Orchards asian pear ponzu,
szechuan chili crunch, trout roe

BLUEFIN TUNA SHISO WRAP.....6EA.
ginger lime vinaigrette, nori furikake, spicy mayo **DF**

BLUEFIN TUNA TARTARE.....22
avocado, ginger lime vinaigrette, nori furikake, green
onion, shiso oil, house sesame cracker **DF**

NANTUCKET BAY SCALLOP CRUDO.....19
buttermilk garlic dressing, poppy seeds,
dill, cara cara orange, trout roe **GF**

SMALL PLATES

PEEL & EAT SHRIMP....14 ½ DOZ. // 25 DOZ.

POTATO & LEEK SOUP.....10
buttermilk, thyme, white wine, Chesterfield
Heirlooms sunchoke chips, trout roe, chives

CHARCOAL GRILLED BLUE OYSTER MUSHROOM SKEWER.....14
marinated Eastview Farms mushrooms, Chesterfield Heirlooms
napa cabbage wrap, peanut satay sauce, nori furikake **V**

LOCAL MARKET SALAD.....15
a rotating selection of locally grown produce brought
to us by our farmers and curated by our chefs **V**

FIFER ORCHARDS HONEYCRISP APPLE & BURRATA SALAD.....19
caramelized local honey, elderflower & grain
mustard vinaigrette, torn prosciutto, shaved
fennel, Eastview Farms sorrel **GF**

STEAMED VIRGINIA LITTLE NECK CLAMS.....18
garlic butter & white wine emulsion, calabrian chili,
chopped parsley, toasted rosemary focaccia

BUTTERMILK FRIED CHESAPEAKE OYSTERS.....17
Castle Valley Mill cornmeal, sauce remoulade, chow chow,
leek powder, Chesterfield Heirlooms breakfast radish

MARYLAND BLUE CRAB HUSHPUPIES.....19
crab fat aioli, Castle Valley Mill cornmeal, pickled
Eastview Farms jalapeno, cherry tomato jam

MAINE LOBSTER FRENCH TOAST.....35
house brioche, crème fraiche, braised leeks,
tarragon, lemon whey beurre monté

SAVORY CAVIAR PANCAKES.....40
miso buttermilk batter, Petrossian Baika caviar,
blood orange syrup, smoked crème fraiche,
chives

GF = Gluten Free / DF = Dairy Free / V = Vegetarian

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

LARGE PLATES

CACIO E PEPE ALLA CHITARRA21
egg yolk noodles, cracked black peppercorn,
grated locatelli pecorino romano, chives

PAPPARDELLE AL SUGO DI AN ATRA26
Pennsylvania duck leg ragu, hand cut duck egg noodles,
whipped ricotta, grated parmigiano reggiano, chives

CAVATELLI CON LE CIME DI RAPA.....22
shaped egg yolk pasta with broccoli rabe &
pistachio pesto, locatelli pecorino romano,
focaccia breadcrumb, grated bottarga

GNOCCHI DI PATATE.....24
seared potato gnocchi, parmesan cream,
roasted Eastview Farms blue oyster mushrooms,
focaccia breadcrumb, crispy brussels leaves,
grated parmigiano reggiano, chives

CHARCOAL GRILLED CHESAPEAKE ROCKFISH34
crab roe & red coconut curry emulsion, steamed
Virginia little neck clams, Eastview Farms swiss
chard, caramelized fennel, cara cara orange **GF/DF**

CRISPY ATLANTIC SWORDFISH SCHNITZEL.....36
preserved lemon & dill potato salad, sauce
grenobloise, marcona almonds, capers,
Chesterfield Heirlooms breakfast radish

DRY AGED ROSEDA FARMS BEEF TENDERLOIN....55
fennel & black peppercorn spice rub, sauce romesco,
patatas bravas, Chesterfield Heirlooms paris
market carrots, roasted blue oyster mushrooms,
sun dried tomato & arbol chimichurri

SIDES

House Focaccia With Kelp Butter....5
Petrossian Baika Caviar Supplement (10G)....35

TODAY'S MENU CURATED BY:



TOM WISWELL

