



## FIRST COURSE

### **Brussel Caesar Salad**

toasted sourdough, fried brussels, anchovy

### **Tuna Tartare**

capers, chives, egg yolk pudding, tahini  
toast +7

### **Burrata**

pesto, calabrian chili, pine nuts

### **Wedge Salad**

romaine, buttermilk dressing, meyer lemon,  
blue cheese, pepperoni crumb,  
pickled tomato

## SECOND COURSE

### **Rigatoni**

arrabbiata, brown butter 21

### **Ravioli**

cherry glen farms goat cheese, parmesan  
brodo, pine nuts, spigarello 23

### **Lasagna**

pepperoni bolognese, ricotta fondue 23

### **Orecchiette**

mushroom bolognese, braised maitakes 21

### **Scallop**

polenta, plantain, shellfish brodo 22

## MAIN COURSE

### **Bass**

red wine brown butter, celeriac,  
spinach, shallots

### **Burger**

creekstone farms black angus beef, grafton  
2-year cheddar, burger sauce, bacon, fries

### **BBQ Chicken**

ricotta gnudi, english peas, carrots, pickled  
onions, chicken jus

### **Short Rib**

kalamata olive, fennel, agrumato  
potatoes +25

### **Pork Loin**

tickler cheddar grits, caulilini, calabrian chilli  
crunch

### **Beef Ribeye**

buttery potatoes, broccolini, braised  
mushrooms +25

## FOR THE TABLE

### **Shellfish Tower**

chesapeake region oysters, spiced shrimp  
lobster, classic cocktail, mignonette 89

### **Spiced Gulf Shrimp**

bay seasoning, charred lemon, horseradish  
aioli 22

### **Oysters**

daily selection of chesapeake region oysters,  
classic cocktail, mignonette 19

### **Surryano Ham**

pickled vegetables, cheddar biscuits,  
chili butter 21

### **Parker House Rolls**

smoked trout, whipped cultured butter 14

### **Fries**

dipping sauces, old bay 8

### **Buttery Potatoes**

german butterball potatoes 9

## DESSERT

### **Chocolate**

chocolate orange pudding, cardamom  
crumb, cinnamon ice cream

### **Sticky Toffee Cake**

date, caramel sauce, walnuts, fig compote,  
port ice cream

### **Cheesecake**

cherry glen farm goat cheese, curry almond  
granola, concord grape sorbet

### **Pear**

pear cremeux, brown sugar streusel, nutmeg  
ice cream

## Restaurant Week 2023 | 3 Course Menu 50 | Wine Pairing 25

\*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish, and shellfish products.

# THACHER & RYE

BY BRYAN VOLTAGGIO

