



FIRST COURSE

Caesar Salad

little gem lettuce, rosato radicchio, parmesan
churro, ricotta salata

Winter Salad

red & green oak lettuce, cold snap pears,
lemon vinaigrette, walnuts, baby fennel,
blue cheese snow

Tune Tartare

calabrian chili mayo, lemon, fennel
pollen, potato chips + 7

SECOND COURSE

Creste di Gallo

taleggio fonduta, crispy shallots 18

Orecchiette

mushroom bolognese, braised maitake
mushrooms 17

Lasagna

pepperoni bolognese, ricotta fondue 19

Ravioli

cherry glen farms goat cheese, parmesan
brodo, puntarelle, pickled golden raisins 18

MAIN COURSE

Halibut

smoked soubise, crispy sunchokes, salsify,
spigarello

Burger

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

Chicken

chicken jus, nantes carrots, pioppino
mushrooms, lacinato kale, gnocchetti

Pork Loin

gochujang bbq, smoked sweet potato,
cabbage, pickled apples

Bistro Steak

10 oz prime black angus, buttery potatoes,
shiitake mushrooms +15

Short Rib

celery root puree, bloomsdale spinach,
hakurei turnips, beef jus, crispy shallots +21

Filet

10 oz creekstone farms black angus,
chanterelle, peppercorn jus, buttery
potatoes + 25

FOR THE TABLE

Oysters

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

Gulf Shrimp

bay seasoning, shrimp chips, horseradish aioli
24

Brussels Sprouts

gold rush apple puree, fish sauce vinaigrette
18

Burrata

pomelo, kumquat, satsuma, pesto, pine nuts
twin bear’s bakery oat porridge sourdough,
19

Parker House Rolls

smoked trout, whipped cultured butter 14

Fries

dipping sauces, old bay 8

Fried American Cheese

roasted red pepper marinara 12

Mortadella Sandwich

calabrian chili, pistachio, sour milk bread 14

Young Broccoli

labne, broccoli salsa verde, crispy garlic 12

Buttery Potatoes

german butterball potatoes 9

Shells & Cheese

house made shells, aged cheddar, creme
fraiche, chives 10

Skillet Cornbread

allepo-honey butter 11

DESSERT

Hazelnut Mousse

chocolate cardamon crumb, salted caramel
ice cream

Pecan Pie

maple ice cream, bourbon caramel

Cheesecake Brulee

cherry glen farm goat cheese, cranberry
sorbet, curried almonds

Sticky Toffee Cake

walnuts, compressed apples, green apple
sorbet

Snow- Fixe | 3 Course Menu 55

*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.

