



APPETIZERS

Oysters

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

Spiced Gulf Shrimp

bay seasoning, charred lemon, horseradish aioli 22

Tuna Tartare

capers, chives, egg yolk pudding, tahini toast 22

Shellfish Tower

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

Raddicchio Salad

arugula, fennel, cara cara orange, raddish, buttermilk dressing 16

Surryano Ham

pickled vegetables, cheddar biscuits, chili butter 18

PASTAS

Ravioli

cherry glen farms goat cheese, honeynut squash, pumpkin seed crunch 17

Lasagna

pepperoni bolognese, ricotta fondue 18

Orecchiette

mushroom bolognese, braised shiitakes 17

MAIN COURSE

Lobster Omelet

gruyere cheese, shellfish brown butter, herbed potatoes 32

Benedict

hot smoked salmon, muffins, spinach, poached eggs, bearnaise 31

Eggs

thick cut bacon, sage sausage, crispy potatoes, twin bears bakery sourdough 24

Sausage and Biscuits

fried chicken thigh, sausage gravy, scallion cheddar biscuits 23

French Toast

apple butter, virginia peanut granola, whipped goat cheese 21

Burger

creekstone black angus beef, grafton 2-year cheddar, burger sauce, bacon, fries 21

FOR THE TABLE

Parker House Rolls

smoked trout, whipped cultured butter 14

Buckwheat Waffle

applebutter, maple syrup 9

Fries

dipping sauces, old bay 8

Skillet Coffee Cake

almond streusel, cream cheese icing 11

Grits

stone ground yellow corn, tickler cheddar, chives 9

DESSERT

Chocolate

chocolate orange pudding, cardamom crumb, cinnamon ice cream 10

Sticky Toffee Cake

date, caramel sauce, walnuts, fig compote, port ice cream 10

Cheesecake

cherry glen farm goat cheese, curry almond granola, moon drop grape sorbet 10

