



FIRST COURSE

Oysters

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

Spiced Gulf Shrimp

bay seasoning, charred lemon, horseradish aioli 22

Tuna Tartare

green papaya, nuoc cham, fresno aioli, herbs, shrimp chips 23

Burrata

blood orange, mandarin, oro blanco, peanut, twin bears bakery sourdough 18

Wedge Salad

romaine, buttermilk dressing, blue cheese, pepperoni crumb, pickled tomato 18

Brussels

labne, za'atar, pickled red onion, twin bears bakers sesame sourdough 16

Shellfish Tower

huckleberry oysters, spiced shrimp, lobster, scallop crudo, prawn crackers, cocktail, mignonette 89

SECOND COURSE

Ravioli

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

Lasagna

pepperoni bolognese, ricotta fondue 23

Orecchiette

mushroom bolognese, braised maitakes 21

MAIN COURSE

Shrimp Omelet

maine lobster, shellfish brown butter, herbed potatoes 26

Shakshouka

smoked short rib, 63 degree egg, stewed tomato, piquillo pepper, mint, sesame sourdough 28

Eggs

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

Sausage and Biscuits

fried chicken thigh, sausage gravy, scallion black pepper biscuits 23

French Toast

strawberries in consomme, brown butter cream cheese, ginger crumb 20

Burger

creekstone black angus beef, grafton 2-year cheddar, burger sauce, bacon, fries 23

FOR THE TABLE

Parker House Rolls

smoked trout, whipped cultured butter 14

Waffle

wild blueberry jam, maple syrup 9

Fries

dipping sauces, old bay 8

Skillet Coffee Cake

almond streusel, cream cheese icing 11

Grits

castle valley mill corn, tickler cheddar, chives 9

Roasted Bone Marrow

scallion ramp condiment, morels, chive biscuits 26

DESSERT

Chocolate

chocolate orange pudding, cardamom crumb, peanut butter ice cream 14

Sticky Toffee Cake

date, caramel sauce, walnuts, banana jam, pineapple sorbet 14

Cheesecake

cherry glen farm goat cheese, curry almond granola, strawberry sorbet 14

Egg

mango, black sesame, coconut 14

