



## FIRST COURSE

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### **Oysters**

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

### **Tuna Tartare**

calabrian chili mayo, lemon, fennel pollen, potato chips 23

### **Shellfish Tower**

huckleberry oysters, spiced shrimp, lobster, shrimp chips, cocktail, mignonette 89

### **Gulf Shrimp**

bay seasoning, shrimp chips, horseradish aioli 24

### **Burrata**

heirloom tomatoes, pistachio, twin bear's bakery focaccia, olio verde 19

### **House Salad**

mission figs, little gem, cucumbers, lime vinaigrette, sheeps milk feta 18

### **Wedge Salad**

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

## SECOND COURSE

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### **Lasagna**

pepperoni bolognese, ricotta fondue 19

### **Scallops**

jasmine rice, xo sauce, english peas, shallots 21

### **Orecchiette**

mushroom bolognese, braised maitakes 17

### **Ravioli**

cherry glen farms goat cheese, zucchini butter, yellow squash, pine nuts, basil 18

## MAIN COURSE

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### **Goat Cheese Omelet**

caramelized onion, surryano ham, goat cheese mornay, herbed potatoes 24

### **Shakshouka**

smoked short rib, 63 degree egg, stewed tomato, piquillo pepper, 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**

blueberry, brown butter cream cheese, ginger crumb, maple syrup 20

### **Burger**

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

## FOR THE TABLE

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### **Parker House Rolls**

smoked trout, whipped cultured butter 14

### **Skillet Coffee Cake**

almond streusel, cream cheese icing 11

### **Fries**

dipping sauces, old bay 8

### **Macaroni & Cheese**

house made shells, cherry glen farm goat cheese 14

### **Grits**

castle valley mill corn, tickler cheddar, chives 9

## DESSERT

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### **Chocolate Tart**

chocolate orange pudding, cardamom crumb, milk chocolate ice cream 12

### **Lemon Meringue**

lemon curd, yuzu, blueberry compote, coconut sorbet 12

### **Cheesecake Brulee**

cherry glen farm goat cheese, roasted fig ice cream, ginger streusel 12

### **Egg & Nest**

mango, black sesame, coconut 12

\*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

