



FIRST COURSE

Caesar Salad

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

House Salad

mizuna, arugula, mustard greens, pinenut, castelvetrano olives, cherry tomatoes, goat cheese, lemon vinaigrette

Tuna Aguachile

watermelon, avocado, watermelon radish, cilantro, tostada + 7

SECOND COURSE

Creste di Gallo

robiola bosina, morels, crispy shallots 20

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

Salmon

english pea hummus, falafel, beurre blanc, crispy sunchokes

Burger

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

Chicken

chicken jus, nantes carrots, sugar snap peas, gnudi, spigarello

Pork Loin

gochujang bbq, smoked sweet potato, cabbage, pickled apples

Bistro Steak

10 oz prime black angus, peppercorn jus, buttery potatoes, portobello mushrooms +10

Short Rib

grits, braised greens, caramelized onion ancho, pickled red onion +21

Filet

10 oz creekstone farms black angus, portobello mushrooms, 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

Shellfish Tower

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

Parker House Rolls

smoked trout, whipped cultured butter 14

Focaccia

twin bear's bakery focaccia, sheeps milk ricotta, 'nduja, golden peppadews 18

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

Cornbread Muffins

surryano ham, allepo-honey butter 18

DESSERT

Chocolate

chocolate cardamon crumb, salted caramel ice cream

Pecan Pie

maple ice cream, bourbon caramel

Cheesecake

cherry glen farm goat cheese, strawberry sorbet, curried almonds

Sticky Toffee Cake

walnuts, compressed apples, green apple sorbet

Restaurant Week 2024 | 3 Course Menu 50 | Wine Pairing 25

THACHER & RYE

BY BRYAN VOLTAGGIO

