



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

Raddicchio Salad

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

Surryano Ham

pickled vegetables, cheddar biscuits, chili butter 18

PASTAS

Rigatoni

arrabiata, brown butter 17

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

Bass

red wine brown butter, celeriac, young spinach, shallots 36

Pork Loin

hoppin john, braised cabbage 39

Chicken

mushroom brodo, gnudi, shiitake mushrooms, pickled red onion 36

Burger

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

Short Rib

bbq, hakurei turnips, pickles, tickler cheddar grits 64

Steak & Potatoes

choice of steak, buttery potatoes, broccolini, braised mushrooms

| Beef Ribeye

14 oz & 21 day dry aged 68

FOR THE TABLE

Parker House Rolls

smoked trout, whipped cultured butter 14

Fries

dipping sauces, old bay 8

Buttery Potatoes

german butterball potatoes 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

Pear

white chocolate, pear cremeux brown sugar streusel, nutmeg ice cream 10

*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

