



FIRST COURSE

Oysters

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

Spiced Gulf Shrimp

bay seasoning, prawn crackers, horseradish aioli 24

Spicy Tuna

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

Burrata

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

Crab Cake

md jumbo crab, cauliflower remoulade 29

Shellfish Tower

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

Wedge Salad

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

House Salad

avocado confit, green goddess, oak leaf, french breakfast radish 18

Surryano Ham

pickled vegetables, cheddar biscuits chili butter 21

SECOND COURSE

Rigatoni

arrabbiata, brown butter, basil 21

Lasagna

pepperoni bolognese, ricotta fondue 23

Orecchiette

mushroom bolognese, braised maitakes 21

Ravioli

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

Lobster

yellow corn polenta, shellfish jus, hakurei turnips 32

MAIN COURSE

Miso Cod

nappa cabbage, carrot bonito butter, nori cracker 38

Burger

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

Chicken & Dumplings

ricotta gnudi, sugar snap peas, summer truffle, chicken jus 36

BBQ Short Rib

kimchi potato salad, collard greens 62

Pork Loin

soubise, pickled green rhubarb, shiitake, red mustard 38

Steak & Potatoes

choice of steak, buttery potatoes, braised mushrooms

| Beef Ribeye

14 oz & 21 day dry aged 68

| Wagyu Bistro Steak

10 oz australian score 8-9 58

FOR THE TABLE

Parker House Rolls

smoked trout, whipped cultured butter 14

Fries

dipping sauces, old bay 8

Young Broccoli

labne, broccoli, salsa verde, crispy garlic 16

Buttery Potatoes

german butterball potatoes 9

Brussels

lime-fish sauce vinaigrette, basil 16

Maccaroni & Cheese

house made shells, cherry glen farm goat cheese 14

Asparagus

bearnaise pudding 12

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 & Nest

mango, black sesame, coconut 14

*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

