



FIRST COURSE

Oysters

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

Gulf Shrimp

bay seasoning, shrimp chips, horseradish aioli 24

Tuna Aguachile

watermelon, avocado, watermelon radish, cilantro, tostada 23

Shellfish Tower

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

Burrata

charred scallion vinaigrette, roasted shallots, black garlic, surryano ham, twin bear's bakery oat porridge sourdough 19

Caesar Salad

little gem lettuce, rosato radicchio, parmesan churro, ricotta salata 17

Winter Salad

red & green oak lettuce, cold snap pears, lemon vinaigrette, walnuts, baby fennel, blue cheese snow 17

SECOND COURSE

Creste di Gallo

taleggio fonduta, crispy shallots 18

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

Striped Bass

steel cut oats, black pearl oyster mushrooms, fennel, lemon, brown butter mushroom jus 36

Burger

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

Chicken

chicken jus, nantes carrots, pioppino mushrooms, lacinato kale, gnocchetti 31

Scallops

grits, shelfish brodo, purple daikon 42

Rohan Duck

smoked parsnip puree, shio koji napa cabbage, cippolini, duck jus 40

Pork Loin

gochujang bbq, smoked sweet potato, cabbage, pickled apples 34

Short Rib

celery root puree, bloomsdale spinach, gold ball turnips, beef jus, crispy shallots 62

Bistro Steak

10 oz prime black angus, peppercorn jus, buttery potatoes, shiitake mushrooms 54

Filet

10 oz creekstone farms black angus, shiitake mushrooms, peppercorn jus, buttery potatoes 74

FOR THE TABLE

Parker House Rolls

smoked trout, whipped cultured butter 14

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

Skillet Cornbread

allepo-honey butter 11

DESSERT

Sticky Toffee Cake

walnuts, compressed apples, green apple sorbet 12

Chocolate Heart

chocolate orange pudding, strawberry balsamic sorbet 12

Cheesecake Brulee

cherry glen farm goat cheese, cranberry sorbet, curried almonds 12

Hazelnut Mousse

chocolate cardamon crumb, salted caramel ice cream 12

Pecan Pie

maple ice cream, bourbon caramel 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

