



## FIRST COURSE

### Oysters

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

### Gulf Shrimp

bay seasoning, shrimp chips, horseradish aioli 24

### Tuna Tartare

green papaya, nuoc cham, yuzu aioli, lotus root 21

### Shellfish Tower

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

### Brussel Sprouts

buttermilk dressing, pepperoni crumb, basil 17

### Caesar Salad

little gem lettuce, parmesan churro, ricotta salata 17

### House Salad

mizuna, arugula, mustard greens, pinenuts castelvatrano olives, cherry tomatoes, goat cheese, lemon vinaigrette 17

## SECOND COURSE

### Orecchiette

mushroom bolognese, braised maitake mushrooms 17

### Lasagna

pepperoni bolognese, ricotta fondue 19

### Ravioli

cherry glen farms goat cheese, basil pesto, pinenuts 18

### Rye Gnocchetti

braised lamb shank ragu, sugar snap peas, ricotta salata 20

## MAIN COURSE

### Ora King Salmon

asparagus, scallion ramp condiment, surryano ham, beurre blanc 32

### Burger

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

### Chicken

chicken jus, nantes carrots, sugar snap peas, gnudi, spigarello 30

### Pork Loin

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

### Short Rib

sauce diane, buttery potatoes, portobello mushrooms 60

### Hanger Steak

10 oz prime black angus, sauce diane, buttery potatoes, portobello mushrooms 54

### Fillet

10oz prime black angus, sauce diane, buttery potatoes, portobello mushrooms 74

### Strip Loin

bone in 14oz, 45 day dry aged prime black angus, portobello mushrooms, sauce diane, 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

### Cornbread Muffins

surryano ham, allepo-honey butter 18

### Focaccia

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

## DESSERT

### Sticky Toffee Cake

walnuts, compressed apples, green apple sorbet 12

### Chocolate Egg

salted caramel, cardamom sponge 12

### Cheesecake Brulee

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

### Blueberry Pie

blueberry compote, lemon sorbet 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

