

## FROM THE FARM

### BURRATA

Red & Gold Beets, Orange Segments, Pistachios, Hot Honey 15

### POACHED PEAR

Baby Kale, Arugula, Pomegranates, Shaved Red Onions, Walnuts, Goat Cheese 15

### WEDGE SALAD

Iceberg, Bleu Cheese, Pickled Red Onion, Tomato, Warm Bacon Vinaigrette 15

## FOR THE TABLE

### CORN + CRAB CHOWDER

Maryland-Inspired "She-Crab" Soup 12

### CARPACCIO

Whipped Ricotta, Spiced Pepitas, Baby Kale Salad, Toast Points 16

### PAN SEARED SCALLOPS\*

Limoncello Purée, Caviar 28

### OYSTERS ON THE HALF SHELL\*

Pickled Garlic Mignonette, Bloody Mary Cocktail Sauce 20/40



## MAINS

### HARISSA CAULIFLOWER

Coconut Curry, Crispy Chickpeas, Baby Vegetables, Jasmine 24

### SHORT RIB GNOCCHI

Gnocchi, Baby Kale, Wild Mushrooms 30

### TIMBEROCK FARMS DUCK

Pan Seared Duck Breast, Tyger River Salad, Shaved Red Onions, Baby Peppers, Citrus Vinaigrette 30

### ROASTED CHICKEN

Parsnip Puree, Root Vegetable Medley, Rosemary Chicken Jus 28

### FLOUNDER ALMONDINE

Sauteed Spinach, Parsnip Purée 36

### RARE SEARED TUNA\*

Coconut Curry, Crispy Chickpeas, Baby Vegetables, Jasmine Rice 35

## BUTCHER'S BLOCK

### BONE IN DUROC PORK CHOP\*

Crispy Potatoes, Grilled Winter Squash, Roasted Shishito Peppers, Romesco Sauce 40

### BRAISED SHORT RIBS

Polenta, Sauteed Green Beans, Whole Grain Demi 38

### 8 OZ CENTER-CUT FILET\*

Potato Purée, Sauteed Green Beans, Whole Grain Demi 75

### SURF + TURF\*

Center Cut Filet, House-Made Crab Cake, Potato Purée, Roasted Garlic Purée, Sauteed Green Beans 76

### DELMONICO RIBEYE\*

Grilled Asparagus, Potato Purée, Red Wine Demi 90

\*Food Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*20% gratuity will be added to parties of 6 or more