

first courses

chowder

new england style; potatoes, bacon + littlenecks 14

chopped

romaine, kale, harvest vegetables, bacon + dijon dressing 12

asparagus + artichoke

white asparagus dressing + baby greens 12

raw

spiced tuna tartare, scallion, cucumber + lime 18

half shell

6 east coast oysters, choice of:

traditional 20

jalapeño + champagne mignonette 20

crème fraîche, chive + caviar 26

2 of each 22

cocktail

shrimp [4], chesapeake spice, horseradish + cocktail preserves 16

maine style lobster roll

avocado, butter-toasted bun + pickles 20

pressed

truffle flatbread, arugula, lemon + parmesan 12

toasted

short rib + aged cheddar nachos, grilled onion +
cherry pepper relish 10

chilled

2 oysters [traditional or jalapeno mignonette],
2 cocktail shrimp, tuna tartare, scallop ceviche 20

steamed

clams [6] and shrimp [3], garlic, lemon + truffle 20

main courses

COMPOSED DISHES

roasted tuna loin

brussels sprouts, sweetbreads + harissa 38

local fluke + scallop

cauliflower, gnocchi + truffle velouté 36

veal tenderloin

ragout of pulled, braised veal shank,
caramelized onions + tomatoes, castle valley mill grits 38

sliced duck breast

cassoulet of duck leg confit, fava beans + root vegetables 32

vegan roasted maitake + king oyster mushrooms

asparagus, white beans + truffle broth 24



main courses

LARGE CUTS + CHOPS

braised short rib + filet duo

4-ounce rib, 6-ounce filet mignon;
cabernet braising jus 42

28-day, dry-aged, bone-in ribeye

22 ounces; truffle + soy sabayon 52

breakaway farms roasted pork chop

18 ounces; south philly romesco, broccoli rabe,
long hots + aged provolone 38

roasted chicken breast

confit leg + ranch sauce 24

2½ pound lobster

roasted in the shell; lobster + herb compound butter 54

atlantic salmon

8 ounces; ceviche, pretzel sauce + dill 34

sea scallops + shrimp

garlic, parsley + lemon [3 of each] 32

sides

mac + cheese 12

lobster mac + cheese 20

crisp brussels sprouts, harissa + garlic 12

vegan “creamed” spinach, crisp red onion 10

french fried fingerling potatoes, cherry pepper ketchup 8

castle valley mills cheddar grits, caramelized onions + tomatoes 14