



STARTERS

She Crab Soup

Blue Crab - Creme Fraiche - Sherry - Croutons

\$15

Butter Head Lettuce

Candied Pecans - Apples - Pickled Shallots - Goat Cheese - Honey Yogurt

\$13

Grilled Romaine Salad

Prosciutto - Parmesan - Balsamic

\$14

Cheese Plate

Selection of Domestic & Imported Cheeses - Nuts - Toast - Jam

\$24

Bone Marrow

Bacon - Parsley - Saffron Aioli - Crostini

\$18

Braised Pork Cheek

Cauliflower Puree - Corn Relish - Natural Jus

\$16

Ahi Tuna Tartare

Avocado - Dragonfruit - Creme Fraiche - Caviar - Curry Oil - Plantain Chip

\$24

Veal Sweetbreads

Local Fungi - Fried Capers - Truffle Oil - Veal Glaze

\$22

Locally Inspired Cuisine - Modern Taste - Historic Charm



MAIN

Catch of The Day

Market Price

Coffee Rubbed Pork Tenderloin

Sweet Potato Hash - Apple Cider Gastrique - Green Apple Salad

\$34

Salmon

Smashed Cauliflower - Asparagus - Orange Beurre Blanc

\$38

Diver Scallops

White Beans - Lentils - Cauliflower Puree - Mushrooms - Spinach - Balsamic Reduction

\$45

Braised Short Ribs

Truffle Whipped Potatoes - Haricot Verts - Fungi - Natural Jus

\$42

Duck - Duck - No Goose

Duck Confit Risotto - Duck Breast - Gooseberry Gastrique

\$45

NY Stripsteak

Roasted Garlic - Potato Puree - Veal Glaze - Candied Bacon

\$60

Our menu is thoughtfully composed by our chef/owner. To preserve the integrity and balance of each dish, we are unable to accommodate substitutions or modifications. Please inform the server of any allergies prior to ordering. "Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Illness"

Please No Substitutions or Cellphones in the Dining Room – 20% Auto Gratuity on Parties of 5 or More