

STARTERS

OYSTERS ON THE HALF SHELL SEASONAL SELECTION, BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE*	MP	CHARRED SPANISH OCTOPUS CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES	16
JUMBO SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, FRESH LEMON*	18	MAINE LOBSTER TOAST GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*	17
CHILLED CRAB & CORN SALAD GRILLED CORN, MARYLAND CRAB, AVOCADO, CHERRY TOMATOES	14	TRUFFLE WILD MUSHROOM TOAST WHIPPED FRESH RICOTTA, ROASTED GARLIC	13
PRINCE EDWARD ISLAND MUSSELS ROASTED GARLIC, ROMA TOMATO, CHARDONNAY HERB BROTH	13	LOBSTER FETTUCINE SHRIMP, TARRAGON, ENGLISH PEAS, DICED TOMATO, MEYER LEMON	18/34
BURRATA & PROSCIUTTO HEIRLOOM TOMATOES, BASIL PESTO, GRILLED TUSCAN BREAD, AGED BALSAMIC	14	YELLOWFIN TUNA TARTARE SMASHED AVOCADO, WASABI CREME FRAICHE, CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE*	16
BEEF CARPACCIO BABY ARUGULA, PARMESAN, CAPERS, PICKLED SHALLOTS, ROASTED GARLIC AIOLI, FINGERLING POTATO CHIPS*	15	SHORT RIB TOAST FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH	14
RIGATONI VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	14/26	ARTISAN CHEESE PLATE TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT CHERRIES & MARCONA ALMONDS	15

CHILLED SEAFOOD PLATTER MP
CLASSIC COCKTAIL SAUCE, SHALLOT MIGNONETTE, FRESH LEMON*

SOUP AND SALADS

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12	GAZPACHO CHILLED TOMATOES, CUCUMBERS, BRIOCHE CROUTONS	8
MIXED BERRY SALAD BABY ARUGULA, SHAVED FENNEL, PISTACHIOS, HONEY WHIPPED RICOTTA, RED WINE VINAIGRETTE	13	CAESAR ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING	12
WATERMELON SALAD SEEDLESS WATERMELON, SMASHED AVOCADO, GOAT CHEESE, CUCUMBER, KIWI, CHAMPAGNE VINAIGRETTE	13	AUTOGRAPH WEDGE BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	12

ENTREES

WHOLE ROASTED FREE RANGE CHICKEN 30
CHIVE POTATO PUREE, FRENCH GREEN BEANS, MADEIRA CHICKEN JUS

PANKO CRUSTED VEAL MILANESE BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES, AGED BALSAMIC, BASIL PESTO	29	CENTER CUT FILET MIGNON HARICOTS VERTS, CARAMELIZED ONIONS, POTATO PUREE, BEARNAISE AIOLI, RED WINE SAUCE, FINE HERB SALAD	47
BERKSHIRE 14 OZ PORK CHOP BLONDE BAKED BEANS, GREEN TOMATOE RELISH, CRISPY ONION, THYME PORK JUS	32	CIOPPINO SHRIMP, CLAMS, MUSSELS, WHITEFISH, TOMATO SAFFRON BROTH, FENNEL LEEK & POTATO, SAFFRON AIOLI, GRILLED SOURDOUGH	32
CHARRED CAULIFLOWER STEAK GRILLED RED ONIONS, ANCIENT GRAINS, APPLE, DATE JAM, MARCONA ALMONDS	22	HERB CRUSTED COD NEW POTATOES, CORN, BACON, PEAS, MELTED LEEKS, CLAM CHOWDER EMULSION	29
BRAISED BEEF SHORT RIBS WHIPPED YUKON POTATO, SUCCOTASH, CABERNET DEMI GLACE	32	STEEL HEAD RIVER SALMON CARROT GINGER PUREE, ENGLISH PEAS, PICKLED FENNEL, FINGERLING POTATOES, CITRUS BEURRE BLANC	29
HALF POUND PRIME BURGER CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, GARLIC FRIES	19	STEAK FRITES CHAR GRILLED SLICED BEEF TENDERLOIN, GREEN PEPPERCORN SAUCE, BABY GREENS, GARLIC FRIES	30
BALTIMORE CRAB CAKE WARM BACON POTATO SALAD, BREAD & BUTTER PICKLES, OLD BAY REMOULADE, FINE HERB SALAD	34	SWORDFISH PUTTANESCA BABY SPINACH, ROASTED RED PEPPERS, SHAVED FENNEL & SHALLOT SLAW	32

FRENCH GREEN BEANS
LEMON SHALLOT BUTTER

HEIRLOOM TOMATOES
BULGARIAN FETA CHEESE, SEA SALT,
BALSAMIC

SIDES 8

GARLIC PARSLEY FRIES

MAC & CHEESE
SMOKED GOUDA, TRUFFLE BRIOCHE CRUST

JUMBO ASPARAGUS
BEARNAISE AIOLI

SUMMER SUCCOTASH
CORN, TOMATOES, GREEN BEANS,
GRILLED RED ONION

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

DINNER 6.22.18