

STARTERS

JUMBO SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, FRESH LEMON*	17	MAINE LOBSTER TOAST GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*	18
OYSTERS ON THE HALF SHELL SEASONAL SELECTION, BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE*	MP	BURATTA ROASTED BUTTERNUT SQUASH, BROWN BUTTER, AGED BALSAMIC, PINE NUTS, HERB SALAD	13
PRINCE EDWARD ISLAND MUSSELS PERNOD CREAM, FENNEL, BRIOCHE CROSTINI	13	SPICY THAI SHRIMP NAPA VEG SLAW, 5 SPICE PEANUTS, SPICY RED CURRY, LEMONGRASS AIOLI	15
PAPPARDELLE WILD MUSHROOMS, OVEN DRIED TOMATOES, ZINFANDEL SHORT RIB JUS, HORSERADISH MASCARPONE	15/28	YELLOWFIN TUNA TARTARE SMASHED AVOCADO, WASABI CREME FRAÎCHE, 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, PANCETTA, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	14/26	ARTISAN CHEESE PLATE TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT CHERRIES & MARCONA ALMONDS	18
CHARRED SPANISH OCTOPUS CRISPY FINGERLING POTATOES, PRESERVED LEMON, PARSLEY, CHILI OIL, SMOKED PAPRIKA AIOLI	18	CHILLED SEAFOOD PLATTER SHRIMP, OYSTERS, LOBSTER SALAD, TUNA TARTARE, CRAB LOUIE, COCKTAIL SAUCE, SHALLOT MIGNONETTE*	MP

SOUP AND SALADS

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12	BUTTERNUT SQUASH SOUP ROASTED ANJOU PEAR, RED GRAPES, BROWN BUTTER CROUTONS	10
ROASTED BEEF SALAD GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC VINAIGRETTE, ALMOND BUTTER CROSTINI	14	CAESAR ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING	12
BIBB SALAD ROASTED BUTTERNUT SQUASH, GRANNY SMITH APPLE, CANDIED WALNUTS, SHAVED CHEDDAR, APPLE BUTTER, WHITE BALSAMIC	13	AUTOGRAPH WEDGE BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	13

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	PAN SEARED MAHI MAHI SHRIMP, MUSSELS, SCALLOPS, CHORIZO, SPICED GARBANZO BEANS	32
BERKSHIRE 14 OZ PORK CHOP ROASTED BRUSSELS SPROUTS, CRISPY PROSCIUTTO, APPLE FENNEL & ONION MARMALADE, SAGE BROWN BUTTER	32	ICELANDIC COD ROASTED CAULIFLOWER, RAISIN PINE NUT AGRODOLCE, CAPERS, CAULIFLOWER PUREE, BROWN BUTTER	29
BRAISED BEEF SHORT RIBS CELERY ROOT PUREE, ROASTED ROOT VEGETABLES, CRISPY POTATO, CABERNET DEMI GLACE	32	JAIL ISLAND SALMON BUTTERMILK SPÄTZLE, CRISPY BRUSSELS SPROUTS, CRANBERRY MOSTARDA, WINTER PARSNIP PUREE	29
HALF POUND PRIME BURGER CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, TRUFFLE PARMESAN FRIES	19	HONEY GLAZED DUCK BREAST ANCIENT GRAINS, BABY SPINACH, CIPPOLINI ONIONS, FIG JAM, PORT DUCK JUS	34
BALTIMORE CRAB CAKE WARM BACON POTATO SALAD, BREAD & BUTTER PICKLES, OLD BAY REMOULADE, FINE HERB SALAD	34		
CENTER CUT FILET MIGNON HARICOTS VERTS, CARAMELIZED ONIONS, POTATO PUREE, BEARNAISE AIOLI, RED WINE SAUCE, FINE HERB SALAD	47		

STEAK FRITES
SELECT YOUR CUT, GREEN PEPPERCORN SAUCE,
BABY GREENS, TRUFFLE PARMESAN FRIES*
6OZ FILET MIGNON 29
8OZ SLICED HANGAR STEAK 33
10OZ NEW YORK STRIP 35

SIDES 8

CHARRED CAULIFLOWER BROWN BUTTER, ALMONDS, SPICED YOGURT	TRUFFLE PARMESAN FRIES	GRILLED ASPARAGUS BEARNAISE AIOLI
ROASTED BRUSSELS SPROUTS BACON, ONIONS, PINENUTS	MAC & CHEESE SMOKED GOUDA, TRUFFLE BRIOCHE CRUST	SWEET POTATO STEAK FRITES CHIPOTLE KETCHUP, MAPLE MUSTARD

*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 1.31.19