

RAW

B&O OYSTERS 13

on the half shell or baked

HAMACHI TARTARE 10

red pepper broth / jalapeno / lime gremolata

AHI TUNA CRUDO 12

citrus sponge / puffed rice / cucumber / cilantro

CHARCUTERIE

DOUBLE SMOKED BACON RILLETTE 8

slow poached egg / tomato jam / cornmeal brioche

VENISON MORTADELLA 9

pecorino waffle / watercress / pinot noir reduction

DUCK BREAST PASTRAMI 10

rye toast / candied turnip / fig puree

TRIO OF HOUSE MADE SAUSAGES 11

duck chorizo / lamb andouille / chicken kielbasa

LA QUERCIA PROSCUITTO 12

toasted bread / garlic / tomato

FLATBREADS

FOUR CHEESE 9

tomato / ricotta / mozzarella / parmesan / herbs

WHITE ANCHOVY 9

kale walnut pesto / potato / pecorino

WILD MUSHROOM 10

pesto / goat cheese / pearl onion

HOUSE MADE DUCK CHORIZO 12

egg / gouda / candied turnip / mustard greens

SMALL PLATES (TO BE SHARED)

ANSON MILLS GRITS 7

ham hock / wild mushrooms / red eye gravy

ORGANIC SPRING GREENS 7

herbs / smoked cream cheese / pine nuts / carrot cake

ROASTED BEET CARPACCIO 8

goat cheese / avocado / pistachio / meyer lemon oil

BUTTER LETTUCE WEDGE 9

bacon vinaigrette / blue cheese / pecans / pickled onion

POTATO PIE 9

confit duck / crème fraiche / caviar

DECADENT DEVEILED EGGS 9

truffled maryland crab / soft boiled egg / mustard / caviar

ARTICHOKE BISQUE 9

confit frog legs / artichoke relish

SLOW ROASTED PORK BELLY 10

saffron potato / pearl onion / chorizo / serrano chili glaze

BRICK OVEN ROASTED PRAWNS 11

ginger bbq / green onion sausage / chive biscuits

BUTTER POACHED OYSTERS 10

chickpea spaghetti / sea urchin / quail egg

OXTAIL RAVIOLI 14

parsnip / ricotta / cherry jus / calamari

CITRUS-MARINATED CRAB 13

grapefruit / heart of palm / fennel / salmon roe

MAIN

CHICKPEA FRITTERS 18

harissa yogurt / fava beans / pearl onions / greens

DIVER SEA SCALLOPS 26

crab "fried" rice / radish /
caramelized onion oil / crispy ginger

MARYLAND ROCKFISH 27

"peas & carrots" / torchon / smoked almonds

48 HOUR BRAISED POT ROAST 23

cornbread gnocchi / swiss chard / mustard jus

DUCK CASSOULET 24

corned breast / confit leg / chorizo / flageolet beans

VEAL SHORT RIB 26

grits / asparagus / olives / veal tomato sauce

ORGANIC CHICKEN BREAST 19

sunflower seed "risotto" / wild mushrooms / apple / arugula

BACON-WRAPPED FILET FRITES 31

duck fat fries / chimichurri / blue cheese glaze

BRAISED PORK SHANK 24

black-eyed pea stew / collard greens / okra tomato relish

DAILY'S

MONDAY

HOUSE MADE SAUSAGE 21

TUESDAY

PORK & BEANS 24

WEDNESDAY

SHRIMP & GRITS 24

THURSDAY

BRAISED SHORT RIB 23

FRIDAY

B&O FISH STEW 24

SATURDAY

CONFIT DUCK 19

SUNDAY

CHEF'S DINNER MP

SIDES 5

duck fat fries
peas & carrots

wild mushrooms
chard & raisins

black-eyed pea stew
flageolet beans

crab "fried" rice 7

EXECUTIVE CHEF - THOMAS DUNKLIN

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially if you Have Certain Medical Conditions.

Parties of 6 or more will be charged 18%