

## SEAFOOD

### **KITCHEN COCKTAILS** with Chili Spiked Cocktail Sauce:

Citrus Poached Shrimp... \$12  
Maryland Lump Crab... \$14

### **HAMACHI TARTARE** with

Quinoa Salad & Sweet Potato Chips... \$11

### **SMOKED CAROLINA TROUT** with

Fingerling Potatoes & Horseradish Crème Fraiche... \$10

## STARTERS

### **“NOT SO FRENCH” ONION SOUP**

Crispy Onions & Truffle Salt... \$8

### **THE “GREEN” CRUNCH**

Asparagus, Snow Peas, Green Beans, Peas, with Chipotle Goat Cheese, Smoked Almonds & Ginger-Chive Dressing... \$11

### **LOCAL MIXED GREENS**

Snap Peas, Watermelon Radish & Mustard Vinaigrette... \$6

### **GRILLED ROMAINE**

Garlic Croutons & Buttermilk Dressing... \$8

### **STEAK TARTARE & CARPACCIO**

Pickled Carrots & Dressed Mizuna Greens ... \$9

### **SMOKED PORK BELLY**

Banana-Lentil Salad, Crispy Pig Ear, & Chili-Caramel... \$11

### **CHICKEN LIVER MOUSSE**

Flatbread Toast & Fig Jam... \$5

## BRICK OVEN

### **FLATBREAD:**

**FOUR CHEESES** ... \$8

**MEATBALL** Mozzarella & Torn Basil... \$10

**PROSCIUTTO** Favas, Asparagus, Red Onion & Parmesan... \$12

**CONFIT DUCK** Shaved Pear & Roasted Onions ... \$11

**MARKET** Red Bliss Potato, Smoked Ricotta, Farmers' Egg, & Baby Arugula... \$9

### **SKILLET:**

#### **GRILLED ASPARAGUS SALAD**

Frisee, Lardons, Farmer's Egg & Mustard Aioli... \$12

#### **CUMIN DUSTED HEIRLOOM CARROTS**

Yogurt-Lime Dressing... \$7

#### **OVEN ROASTED SNAP PEAS**

Pickled Radish & Black Olive Vinaigrette... \$5

#### **“KENTOCKY” FRIED SWEETBREADS**

Golden Raisins, Smoked Bacon & Capers... \$10

**EXECUTIVE CHEF - E. MICHAEL REIDT**

## MAIN COURSES

### **MURRAY'S FARMS CHICKEN**

Strozapretti Pasta, Asparagus, & Basil... \$19

### **24 HR. VANDE ROSE POT ROAST**

Pesto Mash & Spring Vegetables... \$21

### **SALT COD CRUSTED TURBOT**

Creamed Salsify, Mussels, & Trumpet Mushrooms... \$24

### **SEARED RARE TUNA**

Faro Salad, Spicy Tuna Tartar, Mint, & Avocado... \$27

### **RICOTTA GNOCCHI**

Squash Blossoms, Braised Lettuce, & Arugula Pesto...  
Half \$11, Full \$19

### **SMOKED SHRIMP-ARTICHOKE RAVIOLI**

English Peas & Heirloom Carrots... Half \$14, Full \$21

### **ROSEMARY SKEWERED SCALLOPS**

Parsnip, Braised Oxtail, & Foie Gras Emulsion... \$26

### **ADOBO BRAISED PORK SHANK**

“Tater” Salad, Hericot Vert & Crumble Blue Cheese... \$19

### **CRISPY DUCK CONFIT**

Sous Vide Breast, Chorizo, & Cassoulet... \$23

## STEAK FRITES

### **VANDE ROSE FARMS**

Duck Fat Fries, Pickled Red Onion, Mizuna & Chimmichurri

**HANGER STEAK** ... \$19

**PETITE FILET** ... \$28

**14 OZ. RIBEYE**... \$34

## SIDES \$5 each

Tater Salad

Pesto Mash

Faro Salad

French Fries

Garlicky Spinach

## THE DAILY SHOW

**MONDAY:** Not Your Dad's Mixed Grill... \$24

**TUESDAY:** Chipotle BBQ Skillet  
Meatloaf... \$19

**WEDNESDAY:** Buttermilk Battered  
Chicken... \$18

**THURSDAY:** Elysian Fields Lamb  
Shepherd's Pie... \$18

**FRIDAY:** Fish-n-Chips with Pea Mash... \$21

**SATURDAY:** BBQ Beef Short Rib... \$23

**SUNDAY NIGHT SUPPER:** Chef's Inspired  
Creations... \$16

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% Gratuity