



## APPETIZERS

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| <b>Roasted Sunchoke &amp; Fennel Soup</b><br>sorrel cream, english peas   | 12 |
| <b>MD Blue Crab Gumbo</b><br>fried okra, nora mill GA grits   | 14 |
| <b>Local Burrata</b><br>watercress, herbs, capers, radish, fava beans, charred bread                              | 14 |
| <b>Little Gem Lettuce</b><br>pecorino romano, kale, confit tomato, caesar dressing<br>pumpnickel, white anchovies | 13 |
| <b>Local Asparagus Salad GF</b><br>beetroot labneh, puffed kasha, local feta, banyuls vinaigrette                 | 14 |
| <b>Flash Fried Lobster Tails</b><br>yuzu aioli, sweet and sour  | 22 |
| <b>Tuna Tartare</b><br>green miso, pickled mushrooms, shishito, lotus root chips                                  | 19 |

## MAIN COURSE

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| <b>Bucatini and Clams</b><br>pancetta, white wine, cured egg yolk, pickled celery, uni butter  | 30 |
| <b>Spice Seared Lamb</b><br>spring vegetables, charred vidalia onion, lamb verjus, sauce juvert  | 36 |
| <b>Grilled JB Farms Beef Tenderloin</b><br>asparagus, crispy onions, hollandaise   | 38 |
| <b>Crescent Farms Duck Breast</b><br>farro verde, sugar snap peas, lavender honey, tempranillo reduction                                 | 32 |
| <b>Seared Sea Scallops GF</b><br>cauliflower fennel puree, caper raisin emulsion, shaved brussels sprouts<br>smoked trout roe, pistachio | 32 |
| <b>Sixty South Salmon</b><br>braised carrots, vadouvan, black lentils, fava beans, spring greens   | 32 |
| <b>Wild Mushroom Risotto GF</b><br>spring peas, white wine, parmesan, cracked peppers  | 25 |

### Cheese & Charcuterie Board Choice of 3 Items for 30

*clothbound cheddar beamster mustard gouda*

*livaradois blue d'auvergne cypress grove triangle*

*el trigala manchego*

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*fabrique duck mousse galloni parma salami loukanika*

*la quercia nduja prosciutto spread*

*Creminelli cotto ham*

*served with grilled piatto, pickled cherry peppers, dijon,  
almonds, pickled okra*

## SIDES

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| <b>Sautéed Spring Vegetables</b><br>roasted garlic, herbs                  | 9  |
| <b>Pan Roasted New Potatoes</b><br>sauce juvert, sea salt                  | 9  |
| <b>Truffle French Fries GF</b><br>pecorino romano, herbs, miso dijon aioli | 12 |
| <b>Duck Fat Brussels</b><br>chesapeake crab, shallots                      | 13 |

\$3.00 UPCHARGE FOR SUBSTITUTIONS ON MAIN COURSE ITEMS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.