

## -APPETIZERS-

**SHRIMP COCKTAIL ... 22**

wine poached Oishii shrimp, citrus dill cocktail sauce, lime

**NEW ENGLAND CLAM CHOWDER ... 16**

chopped clams, bacon, old bay oyster crackers

**MAPLEBROOK FARM'S BURRATA SALAD ... 18**

arugula & red watercress, pickled green strawberries, toasted pistachios, champagne vinaigrette

**POMMES FRITES ... 15**

parmesan, thyme, rosemary, truffle aioli

**LITTLE GEM CAESAR ... 18**

toasted breadcrumbs, parmesan, cured egg yolks, lemon zest  
add grilled chicken ... 15  
add 4 Oishii shrimp ... 15

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## AMERICAN CHEESES & CURED MEATS

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served with grilled olives, Granny Smith apple butter, candied pecans, rustic breads, crackers ... 42

**CLOTHBOUND CHEDDAR**  
*Jasper Hill Farm, Vermont*  
firm, cave-aged cheddar,  
caramel sweetness  
& nutty

**GRAYSON**  
*Meadow Creek Dairy, Virginia*  
washed-rind cow's milk cheese,  
buttery, earthy & pleasantly  
pungent

**GEORGIA BLUE SALAMI**  
*Spotted Trotter, Georgia*  
blue cheese rubbed  
salami, tangy & savory

**PROSCIUTTO**  
36 Month Salt Cured  
and Air Dried

## -ENTRÉES-

**JUMBO LUMP MARYLAND CRABCAKE ... 54**

shaved asparagus & snap pea salad, crispy  
smashed fingerlings, Old Bay aioli

**STEAK FRITES ... 68**

prime NY strip, parmesan herb fries, arugula salad,  
bordelaise

**GRILLED ATLANTIC SALMON ... 42**

sweet potato puree, king asparagus, blood  
orange beurre blanc

**HERB BRINED HALF CHICKEN ... 52**

sauteed fiddleheads, lemon spring herb rice pilaf,  
grain mustard pan sauce

**PENNE PASTA ... 42**

morel mushroom ragout, spring peas, lemon,  
parmesan