

• LUNCH •

STARTERS

HIRAMASA SASHIMI
navel orange, hearts of palm, amarillo kumquat vinaigrette \$17

LOCAL CHESAPEAKE BAY OYSTERS (1/2 DOZ.)
pique, ginger ketchup \$17

BLUE CRAB CAKE
celery salad, avocado remoulade \$22

HAM & CHEESE CURDS
prosciutto san daniele, tomato confiture, pickled nameko \$15

CHICKEN NOODLE SOUP
classic veggies, hand-made noodles, herbs \$8

TARTARE
chopped truffles, capers, mustard seed, grilled country bread
tuna: \$16 steak: \$18

SALADS

4 LETTUCE CAESAR
WI parmesan, anchovy, crouton \$14

ENDIVE, ARUGULA, FRISEE
soft boiled egg, new hampshire bacon \$12

SPINACH, BABY KALE & LOLA ROSA
root vegetables, firefly chevre kumquat, pickled pear \$12

CHOPPED
classic vegetables, amish cheddar, buttermilk \$12

VEGGIE BOWL
100% plant-based whole vegetable salad \$12

ADDITIONS

BELL & EVANS CHICKEN \$8

GRILLED SALMON \$14

CRABCAKE \$20

MD SOFT SHELL CRAB \$16

BIGEYE RARE TUNA \$12

STEAK \$14

GARLIC ROCK SHRIMP \$15

SANDWICHES

choice of fries, homemade chips or dressed greens

DRY-AGED BURGER*
brioche, goat essa cheddar, truffle aoli, bacon \$22

CHICKEN BURGER
brioche, vermont smoked cheddar \$17

CANNIBAL SANDWICH*
chopped steak tartare, chili, dried tomato, watercress \$18

DRY-AGED BEEF DIP
beef jus, fontina, pickled jalapeno \$18

GRIDDLED HAM & CHEESE
smoked ham, hook's 3 year cheddar, tomato soup \$16

ENTREES

9 OZ BOTTLENECK STEAK FRITES*
garlic fries, roast mushrooms, dry-aged beef jus \$32

TUNA AU POIVRE 'STEAK' FRITES*
garlic fries, asparagus provencal, green bernaise \$28

GRILLED BRANZINO*
kumquat, honey mushroom, baby bok choy, red wine ponzu \$38
half-portion \$22

SPICED LONG ISLAND DUCK*
yellow peach puree, fennel, peanut hot honey \$36

STEAKS

DRY-AGED GRASSFED LOCAL (VA)

22 OZ. BONE IN RIB EYE* \$75

PRIME DRY-AGED

14 OZ NY STRIP* \$48

18 OZ DELMONICO* \$58

22 OZ BONE IN RIB EYE* \$65

TRADITIONALLY AGED

16 OZ. BOTTLENECK* \$45

10 OZ. RIB CAP* \$70

SAUCES \$2 EA

TIGER, GREEN BERNAISE, DRY-AGED BEEF JUS, STEAK SAUCE, JALAPENO SALSA VERDE

SIDES

SPINACH ESCAROLE SAUTE \$11

7 ROASTED MUSHROOMS \$12

BLACK TRUFFLE FRIES \$14

ASPARAGUS PROVENCAL \$13

CORN PUDDING ESQUITE \$11

CLASSIC MASHED \$11

GRILLED BROCCOLINI & SUNFLOWER ROMESCO \$12

BUSINESS CLASS PRIX-FIXE \$25

FIRST COURSE
SPINACH, BABY KALE & LOLA ROSA
or
TOMATO SOUP

SECOND COURSE
BOTTLENECK STEAK
or
HALF-ORDER BRANZINO
or
BBQ PORK CHOP

DESSERT TO GO
SALTED CHOCOLATE NUT COOKIE
or
CINNAMON ROLL

WINES BY THE GLASS

SPARKLING

SIMONET BLANC DE BLANC, BRUT NV	\$10
ADAMI, ITALY, PROSECCO	\$12
POL ROGER CHAMPAGNE, BRUT NV	\$22
COTE MAS, FRANCE, BRUT ROSE NV	\$14
FATTORIA MARETTO, LAMBRUSCO	\$12
JCB SPARKLING ROSE CREMANT	\$15

ROSÉ

CALSTAR, PINOT MEUNIER	\$14
LANGUEDOC BLEND, GRENACHE/CINSAULT	\$12
MELLOT, SANCERRE	\$14
MUGA ROSADO, GARNACHA	\$11
COMMANDERIE DE LA BARGEMONE	\$13

WHITE

CAKEBREAD, SAUVIGNON BLANC	\$19
DOM. BELLEVUE, SAUVIGNON BLANC	\$10
MELLOT SANCERRE, SAUVIGNON BLANC	\$17
CHEHALEM, PINOT GRIS	\$12
HERMAN J. WEIMER, RIESLING	\$12
KALARIS, CHARDONNAY	\$19
TRAVIS, CHARDONNAY	\$12
BROCARD, BOURGOGNE BLANC	\$12

RED

CARSON SCOTT, PINOT NOIR	\$13
F. MIKULSKI, BORGOGNE ROUGE	\$16
NOVELTY HILLS, MERLOT	\$14
LYETH, PETIT SYRAH BLEND	\$12
FAMILLE PERRIN, CÔTES DU RHÔNE	\$14
ALTA VISTA, MALBEC	\$12
THE PRISONER, ZINFANDEL BLEND	\$19
JUSTIN, CABERNET SAUVIGNON	\$18
NEWTON SKYSIDE, CABERNET SAUVIGNON	\$14
CAYMUS, CABERNET SAUVIGNON	\$33

COCKTAILS - \$15

SMOKE AND FIRE

smoked pisco, orange liquor, blood orange, cayenne cinnamon rim

THE GOLDEN TICKET

jw gold label, cynar, lillet blanc, grapefruit zest

A MULE'S ESCAPE

altos reposado, fresh lime juice, luxardo aperitivo, bruto americano, ginger beer

NEW WISCONSIN OLD FASHIONED

bourbon, korbel brandy, simple syrup, bitters, luxardo-sprite espuma

THE GINSIDER

tanqueray 10, basil syrup, fresh lime juice, orange

IRISH GENTELMAN

connemara irish whiskey, kahlua, bitters, orange peel

LET OFF WITH A WARNING

altos blanco tequila, fresh lime juice, jalapeno cilantro syrup, ginger liqueur, grapefruit bitters

EAST MEETS WEST

bastille 1789 french whiskey, amere nouvelle, reagens, compressed soda, candied blood orange

BEERS

PERONI	\$9
LAGUNITAS LIL SUMPIN' PALE ALE	\$9
DUVEL BELGIUM PALE ALE	\$13
GOOSE ISLAND IPA	\$9
HEINEKEN	\$8

NON-ALCOHOLIC

ROSEMARY SPARKLER

rosemary mint syrup, pineapple and cranberry juice, fever tree tonic water \$6

ALL ABOUT THAT BASIL

basil syrup, lemon, grapefruit and pineapple juice, fresh basil, fever tree tonic water \$6

VINTAGE SPIRITS COLLECTION

1940 HAIG & HAIG SCOTCH \$225 / OZ

1960'S MARTELL CORDON ARGENT COGNAC \$225 / OZ

1960'S HENNESSY BRAS ARME COGNAC \$90 / OZ

1960'S ARC DE TRIUMPH CALVADOS \$90 / OZ

1950'S OLD WELLER 107 BOURBON \$160 / OZ