

SMALL PLATES

Spinach & Artichoke Soup 9
goat cheese, basil, olive oil

Local Ricotta 9
peruvian sweet peppers, fresh peas, pepper coulis,
pickled cardoons, toasted sesame, lemon oil

Romaine Salad 9
mushroom and anchovy duxelle bread crumbs, caesar dressing

Spring Mixed Greens 9
grapefruit, pickled onions, sunflower seed
citrus vinaigrette

Atlantic Mackerel Escabeche 10
grilled country bread, fennel & radish, arugula pesto

Artisanal Charcuterie 18
chef's selection of cured meats, foie gras torchon
cornichons, cherry moustarda

Maryland Blue Crab & Asparagus 18
morels, english peas, baby tomatoes, sherry cream

Yorkshire Pork Belly 13
apricots, kohlrabi slaw, brandy jus

Day Boat Scallops 16
charred broccolini, lemon puree, cucumber & dill vinaigrette

Red Snapper Ceviche 12
avocado, shallots, green onion, ginger, citrus

*consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses
*kindly note, a 20% service charge will be added to the check for parties of 6 or more



ENTRÉES

Chef's Signature | Painted Hills Short Ribs 33
carrot risotto, peas, tarragon jus

Berkshire Pork Chop 32
arugula, asparagus, cherry tomato, blackberry jus

Creekstone Farms Dry Aged Ribeye 45
spring onions, foraged mushrooms, chimichurri

Joyce Farms Herb Roasted Chicken 29
mashed potatoes, baby kale, garlic jus

Seven Hills Oxtail 26
bok choy, eggplants, peanut jus

Curried Farro Pilaf 20
roasted tomato, eggplant, cucumber, cilantro yogurt

Atlantic Rock Fish 28
zucchini, squash, spring onions, sunchoke cream

Ora King Salmon 29
mustard gremolata, bamboo rice, miso tomato chutney

Grass Fed Lamb Ragu 24
herb gnocchi, carrots, cipollini, parmesan cheese,
toasted bread crumbs

Rohan Duck Breast 29
pistachio mint puree, crispy maitake, frisse

Cote De Boeuf 88
32oz black angus, red wine jus, crispy onion

FOR THE TABLE | 7

Crispy Kale with Yuzu Vinaigrette
Olive Oil Smashed Potatoes
Carrot Risotto & Pea Tendrils
Charred Broccolini with Cucumber & Dill Vinaigrette
Truffle & Herb Frites
Bamboo Rice with Miso Tomato Chutney

COCKTAILS 17

Pre Bus

joven mezcal, sage infused vermouth, lime honey syrup, cucumber

On The Fly

pineapple infused vodka, kiwi & tarragon cordial, lime, egg white, bitters

Mise en Place

barrel aged gin, lemon, charred pineapple, celery bitters, egg white

Order Fire

knob creek smoked maple bourbon, vanilla rooibos tea syrup

The Eighty Six

gin, peche de vigne, lime, vanilla, mint

The Bouche

vodka, st. germain, honey green tea, lemon

Walk Out

vodka, lemon, ginger, basil, muddled grapes

Last Call (smoked boulevardier)

wild turkey rye, campari, carpano, cranberry, orange bitters

From The Right

gin, housemade tonic, cucumber, fresh pepper

SPECIALTY WINES BY THE GLASS

Cabernet Sauvignon, Caymus | Napa Valley, CA | 3oz-30 | 6oz-60

Cabernet Sauvignon, Silver Oak | Napa Valley, CA | 3oz-35 | 6oz-70

Pinot Noir, Hirsch Vineyards | Sonoma Coast, CA | 3oz-25 | 6oz-45

Pinot Noir, Flowers | Sonoma Coast, CA | 3oz-25 | 6oz-45

WINES BY THE GLASS

BUBBLES

Montelliana, Prosecco | Veneto, Italy NV | 12

Domaine Carneros | Carneros, California | 19

Cote du Mas Rose | Crémant de Limoux, France NV | 14

Nicolas Feuillatte, Brut | Chouilly, France NV | 26

Veuve Clicquot, Brut, "Yellow Label" | Reims, France NV | 29

WHITE

Pinot Grigio, Jermann | Friuli, Italy | 16

Albariño, Granbazán, Etiqueta Verde Rías | Baixas, Spain 2013 | 14

Sauvignon Blanc, Emmolo | Napa Valley | 14

Sauvignon Blanc, Domaine Roblin, "Origine" | Sancerre, France | 22

Chardonnay, Bourgogne, Domaine Roux Père et Fils | France | 13

Chardonnay, Matanzas Creek, | Sonoma, California | 16

Chardonnay, Frogs Leap | Napa Valley | 18

Chardonnay, Cakebread Cellars | Napa Valley, California | 26

Riesling, Chateau Ste. Michelle Eroica | Columbia Valley, WA | 14

ROSÉ

Fleur de Mer | Provence, France | 12

RED

Pinot Noir, Steele | Carneros, California | 15

Pinot Noir, Argyle | Willamette Valley, Oregon | 18

Grenache Syrah, Domaine Philippe Plantevin | Rhône, France | 15

Zinfandel, Frog's Leap | Napa Valley, California | 20

Malbec Blend, Familia Mayol, "Cuatro Primos" | Argentina | 15

Cabernet Sauvignon, Franciscan | Napa Valley, California | 17

Cabernet Sauvignon, Steele | Red Hills, California | 13

Cabernet Sauvignon, Mount Veeder | Napa Valley, California | 28