

CORDELIA

20 FISHBAR 24

RESTAURANT WEEK | \$35

Please choose (1) item from each category

FIRST COURSE

Ember-Kissed Ahi Tuna

*shaved fennel, celery heart,
finger chilis, meyer lemon ponzu*

Grand Cinnamon Roll

lots of icing
VG

Little Gem Lettuce

*anchovy, cherry belle radish,
lemon-pepper dressing*
GF

Burrata

*heirloom tomato conserva,
tomato espuma, pesto*
GF, VG

SECOND COURSE

Rhode Island Calamari

toasted fennel seed, aleppo oil
GF

Clams Casino

*sofrito butter, basil breadcrumbs,
grana padano*

Chicken Chermoula

harissa-spiced yogurt
GF

Ember-Roasted Patty Pan Squash

charred scallion vinaigrette, basil, hazelnuts
GF, VG

Potted Jumbo Lump Crab

grilled sourdough, lemon-herb schmear

Coal-Roasted Oysters

fermented pork butter, grana padano
GF

LARGE PLATES

Eggs Chesapeake

*poached eggs, crab cakes,
english muffin, hollandaise*
RW +\$5

Grilled French Toast

*blueberry preserve, west virginia
maple syrup*
VG

Alaska King Salmon*

*charred little gem & summer vegetable salad,
salsa rosa, aged balsamic*
GF

Fried Giant Prawns & Waffles

sofrito butter, west virginia maple syrup
RW +\$10

Steak & Eggs*

*8-oz. new york strip, two eggs any style,
kennebec potatoes, chimichurri*
GF

Brunch Burger*

*sunny side up egg, thick-cut bacon,
aged cheddar, brava aioli, sesame bun, fries*

Zucchini & Basil Frittata

*arugula, cherry tomatoes,
lemon vinaigrette, pecorino romano*
VG

Warm Lobster Roll

split-top roll, drawn butter, french fries
RW +\$10