

CRUDO

FAT BABY // DELAWARE DELICIOUS OYSTER.....3EA.
champagne & pink peppercorn mignonette,
tomatillo cocktail sauce

DRESSED DELAWARE DELICIOUS OYSTER.....5EA.
blood orange ponzu, szechuan chili crunch, trout roe

BLUEFIN TUNA SHISO WRAP....6EA.
ginger lime vinaigrette, nori furikake, spicy mayo **DF**

BLUEFIN TUNA TARTARE.....22
avocado, ginger lime vinaigrette, nori furikake, green
onion, shiso oil, house sesame cracker **DF**

NANTUCKET BAY SCALLOP CRUDO.....19
hibiscus, strawberry & habanero aguachile, poppy seeds,
mint, Chesterfield Heirlooms red daikon radish **GF/DF**

SMALL PLATES

PEEL & EAT SHRIMP....14 ½ DOZ. // 25 DOZ.

POTATO & LEEK SOUP.....10
buttermilk, thyme, white wine, Chesterfield
Heirlooms sunchoke chips, trout roe, chives

**CHARCOAL GRILLED BLUE OYSTER
MUSHROOM SKEWER....14**
marinated Eastview Farms mushrooms, Chesterfield Heirlooms
napa cabbage wrap, peanut satay sauce, nori furikake **V/DF**

CHARCOAL GRILLED SAVOY CABBAGE.....16
date & hazelnut romesco, lemon dill tahini, pomegranate
seeds, nori furikake, beet pickled shallots, Chesterfield
Heirlooms red daikon radish, fresh picked herbs **V/DF**

**CHESTERFIELD HEIRLOOMS SUNCHOKE
CHAWANMUSHI.....18**
savory Japanese egg custard filled with Eastview
Farms blue oyster mushrooms, Maryland blue crab,
Massachusetts scallops, yuzu infused olive oil, tarragon

CHESTERFIELD HEIRLOOMS BEETS & BURRATA.....19
cara cara orange, elderflower & grain mustard vinaigrette,
shaved fennel, toasted hazelnuts, mizuna **GF**

STEAMED VIRGINIA LITTLE NECK CLAMS.....18
garlic butter & white wine emulsion, calabrian chili,
chopped parsley, toasted rosemary focaccia

BUTTERMILK FRIED CHESAPEAKE OYSTERS.....17
Castle Valley Mill cornmeal, sauce remoulade, chow chow,
leek powder, Chesterfield Heirlooms breakfast radish

MARYLAND BLUE CRAB HUSHPUPIES.....19
crab fat aioli, Castle Valley Mill cornmeal, pickled
Eastview Farms jalapeno, cherry tomato jam

MAINE LOBSTER FRENCH TOAST.....35
house brioche, crème fraîche, braised leeks,
tarragon, lemon whey beurre monté

SAVORY CAVIAR PANCAKES.....40
miso buttermilk batter, blood orange syrup, crème fraîche

LARGE PLATES

CACIO E PEPE ALLA CHITARRA21
egg yolk noodles, cracked black peppercorn,
grated locatelli pecorino romano, chives

CAVATELLI CON LE CIME DI RAPA....22
shaped egg yolk pasta with broccolo rabe &
pistachio pesto, locatelli pecorino romano,
focaccia breadcrumb, grated bottarga

PAPPADELLE AL SUGO D'ANATRA26
Pennsylvania duck leg ragu, hand cut duck egg noodles,
whipped ricotta, grated parmigiano reggiano, chives

GNOCCHI DI PATATE.....24
seared potato gnocchi, parmesan cream,
roasted Eastview Farms blue oyster mushrooms,
focaccia breadcrumb, crispy brussels leaves,
grated parmigiano reggiano, chives

STEAMED NEW ENGLAND MONKFISH.....32
wrapped in savoy cabbage, brown butter, sauce
americaine, roasted maitake mushrooms, trout
roe, shaved Eastview Farms white turnip **GF**

CRISPY ATLANTIC SWORDFISH SCHNITZEL.....36
preserved lemon & dill potato salad, sauce
grenobloise, marcona almonds, capers,
Chesterfield Heirlooms breakfast radish

**DRY AGED TRUETH FARMS BEEF
TENDERLOIN.....55**
fennel & black peppercorn spice rub, celery root
puree, patatas bravas, Chesterfield Heirlooms
rainbow carrots, roasted blue oyster mushrooms,
sun dried tomato & arbol chimichurri **GF**

GF = Gluten Free / DF = Dairy Free / V = Vegetarian

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness
especially if you have certain medical conditions.*

SIDES

House Focaccia With Kelp Butter....5
**Petrossian Baika Caviar
Supplement (10G)....35**

TODAY'S MENU CURATED BY:



TOM WISWELL

