

CRUDO

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

LONG ISLAND FLUKE CRUDO.....18
honeydew melon, cucumber & shiso aguachile, kombu oil, green onion, nuoc cham, finger lime, Chesterfield Heirlooms edible flowers **GF/DF**

AMERICAN RED SNAPPER CEVICHE....19
aji amarillo, coconut milk, sweet potato, leek powder, french breakfast radish, cilantro **GF/DF**

SMALL PLATES

ROASTED CHESTERFIELD HEIRLOOMS MOMOTARO TOMATOES.....14
whipped feta, sherry vinaigrette, fennel pollen, Chesterfield Heirlooms oregano **V/GF**

CHESTERFIELD HEIRLOOMS TOMATO PANZANELLA.....18
house whipped ricotta, torn & fried focaccia, elderflower & grain mustard vinaigrette, red onion, sweet basil **V**

NEW ENGLAND CRAB & CORN CHOWDER.....15
Eastview Farms sweet corn, Maryland blue crab, marble potatoes, applewood smoked bacon, leeks, Pedro Ximenez sherry vinegar

PAN FRIED METOMPKIN ISLAND SOFTSHELL CRAB.....23
Bangalore sauce, trout roe, sliced Eastview Farms apples, edible flowers, cilantro, lime wedge **DF**

EASTVIEW FARMS ACORN SQUASH & BURRATA....18
mint & pistachio pesto, honeycrisp apples, brown butter balsamic vinaigrette, toasted sunflower seeds **GF**

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

MARYLAND BLUE CRAB HUSHPUPPIES.....19
crab fat aioli, Castle Valley Mill cornmeal, pickled finger chili, cherry tomato jam

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

SAVORY CAVIAR PANCAKES.....30
miso buttermilk batter, american hackleback sturgeon caviar(10g), blood orange syrup, smoked crème fraiche, chives

LARGE PLATES

SEARED NEW BEDFORD SCALLOPS....45
Maryland blue crab & couscous salad, Eastview Farms sweet corn puree, Fifer Orchards peach & bacon chutney, espelette, caramelized fennel, cilantro **DF**

DRY AGED ROSEDA FARMS N.Y. STRIP....59
grilled Eastview Farms sweet corn, blistered shishito peppers, roasted cashews, cotija cheese, sun dried tomato & arbol chimichurri **GF**

CRISPY ATLANTIC SWORDFISH SCHNITZEL.....34
preserved lemon & dill potato salad, sauce grenobloise, marcona almonds, capers, Chesterfield Heirlooms red radish

MARYLAND BLUE CRAB CAVATELLI.....36
meyer lemon & black pepper pasta dough, Eastview Farms sweet corn & Jimmy Nardello pepper emulsion, blistered Chesterfield Heirlooms cherry tomatoes, basil, American hackleback sturgeon caviar

EASTVIEW FARMS BUTTERNUT SQUASH & RICOTTA AGNOLOTTI.....30
house egg yolk pasta stuffed with roasted squash & house ricotta, brown butter, toasted hazelnuts, Eastview Farms oyster mushrooms, fried sage **V**

STEAMED ATLANTIC HALIBUT....43
curried Eastview Farms spaghetti squash, shaved hakurei turnips, poblano peppers, grilled Chesterfield Heirlooms green onions, coconut, ginger & lemongrass broth **GF/DF**

WHOLE ROASTED BRONZINO (FOR TWO)....65
stuffed with shaved fennel & orange zest, blistered Eastview Farms sweet peppers, sauce vierge, herb salad **DF/GF**

SIDES

Blue crab cous cous & quinoa salad12
Marinated olives6
Roasted wild mushrooms
pine nut purée, grated grana padano...12
House fococcia with kelp butter....5
Caviar supplement to any dish (10G)
American hackleback sturgeon caviar....25

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.*

TODAY'S MENU CURATED BY:



TOM WISWELL