

BRUNCH

SMALL PLATES

NEW ENGLAND CRAB CHOWDER14

house smoked bacon, maryland lump crab, marble potatoes, Pedro Ximenez sherry vinegar

HEIRLOOM TOMATO SALAD16

baywater farms baby heirloom tomatoes, grilled local corn, cucumbers, pickled shallots, sherry vinaigrette, whipped ricotta **GF/V**

STEAMED BANG ISLAND MUSSELS18

nduja, heirloom tomato water, fennel pollen, Station on Kings sourdough

CHARCOAL GRILLED ROMAINE CAESAR15

black garlic, cantabrian boquerones, locatelli pecorino, pickled shallots, bottarga breadcrumb

MARYLAND CRAB HUSHPUPIES18

crab fat aioli, mache, Castle valley mill cornmeal, preserved baywater farms fish peppers, cherry tomato jam

CAVIAR DOUGHNUTS30

usa hackleback Sturgeon caviar, potato beignets, everything spice, yuzu creme fraiche, fines herbs

LARGE PLATES

CHESAPEAKE CRAB ROLL18

lemon aioli, shallots, pickled long hots, tarragon, old bay, baguette **DF**

FRIED OYSTER MUSHROOM PO' BOY16

spicy cornmeal flour, house pickles, napa cabbage slaw, heirloom tomatoes, vegan remoulade, baguette **VEG**

PASTRAMI SALMON BENEDICT22

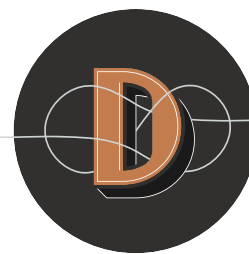
english muffin, crab fat hollandaise, poached eggs, chives

"HANGTOWN FRY" OMELET21

house smoked bacon, pan fried oysters, red bell peppers, scallions, roasted potatoes, house fermented hot sauce **DF**

MAINE LOBSTER FRENCH TOAST24

house brioche, creme fraiche, braised leeks, tarragon, lemon beurre monte



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