

Starters

- OH CHEESE BOARD**..... 26
*Chapel's Bay Blue, MD, Double Crème Brie, NJ
Merry Goat Round Spruce Reserve, MD
Clothbound Cheddar, MD*
- MARYLAND CHARCUTERIE BOARD** 26
*rosemary salami, dry-cured Spanish style lomo,
truffle salami, Chorizo de Pamplona*
- FRESHLY SHUCKED
WHITE STONE OYSTERS** 22/44
Chardonnay mignonette, hot sauce and horseradish
- CLASSIC JUMBO SHRIMP COCKTAIL** 26
signature bourbon cocktail sauce
- OLD HICKORY CRAB CAKE** 25
*Old Bay, Maryland jumbo lump crab with charred corn
and arugula salad*

Soups & Salads

- MARYLAND CRAB CHOWDER**.....19
Western Shore corn and Noble Star bacon
- LOADED ICEBERG WEDGE SALAD**.....18
*candied pork belly, tomatoes, quail egg, herbed
brioche croutons and homemade ranch dressing*

Signature Dish

SEAFOOD TOWER...70 Per Person
*jumbo shrimp, crab claws, white stone oysters,
citrus tuna crudo, bay scallop ceviche
bourbon cocktail sauce,
Chardonnay mignonette*

Marshallberg Farm Osetra Caviar (30gr)....95

Entrées

- FREEBIRD FARMS CHICKEN BREAST** 36
whole grain farro, rainbow carrots and pan jus
- ROASTED CAULIFLOWER STEAK** 34
*romesco sauce, charcoal grilled king oyster
mushroom, confit leek and green asparagus*
- OLD HICKORY CRAB CAKES** 56
*Old Bay, Maryland jumbo lump crab, red cabbage slaw
and french fries*

Steaks

- FILET MIGNON 8OZ** 74
- PORTERHOUSE 24OZ** 108
- AMERICAN WAGYU RIBEYE
GEORGIA FARM 14OZ** 88

Sides

- POMMES FRITES**.....12
parsley and parmesan
- BRUSSELS SPROUTS**.....14
Noble Star bacon and toasted almonds
- RAINBOW CARROTS**.....16
coriander and star anise
- YUKON GOLD MASHED POTATO**14
- ROASTED ASPARAGUS**14
black garlic butter

Sauces

- Café de Paris butter.....4.5*
- black garlic butter4.5*
- romesco.....4.5*
- chimichurri.....4.5*
- béarnaise.....5.5*
- grain mustard and thyme butter4.5*
- morel mushroom and cognac sauce.....5.5*
- hickory-rye oxtail sauce4.5*