

## APPETIZERS

<b>CALAMARI</b> Seasoned Flower-Vinegar Peppers, Lemon and Parmigiano-Reggiano Aioli	11
<b>CHEESE BOARD</b> Artisan Cheese Selection, House Made Pickles, Toasted Baguette Crostinis, Traditional Accompaniments	27
<b>MEAT BOARD</b> Cured Meat, Paté, House Made Mousse, Traditional Accompaniments	27
<b>CRAB CAKE</b> Maryland Style Blue Crab Meat, Roasted Corn Tartar, Roasted Garlic, Cabbage Slaw	17
<b>48 HOUR PORK BELLY</b> Caramelized Corn Puree, Arugula Pesto, Mustard Seed, Pearl Onions, Smoke	11
<b>WAGYU BEEF CARPACCIO*</b> A4 Japanese Wagyu, Black Truffle Aioli, Toasted Baguette Crostini, Plums, Blis Elixer	20
<b>BACON WRAPPED SHRIMP</b> Nueske's Bacon, Honey Glaze, Vegetable Relish	12
<b>SMOKED SHRIMP AND GRITS</b> Heritage Grits, Heirloom Tomato Jam, Smoke	19

### RAW BAR -Priced by the Piece-\*

EAST COAST OYSTERS	3	WEST COAST OYSTERS	4
SHRIMP COCKTAIL	3	MANILLA CLAMS	3
HALF-POUND KING CRAB LEGS	MKT	WHOLE LOBSTER	25

## SOUPS & SALADS

<b>FRENCH ONION</b> Caramelized Onions, Sherry, Wabash Erie Canal Cheese, Brioche	9
<b>LOBSTER BISQUE</b> Brandy Cream, Lobster Claw Meat	12
<b>CHOP</b> Mixed Lettuce, Avocado, Fava Beans, Watermelon Radish, Cucumber, Tomatoes, Tarragon Vinaigrette	8
<b>CAPRESE</b> Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Barrel Aged Sherry Vinegar	11
<b>CAESAR</b> Baby Romaine Lettuce, Baguette Crustini, Pecorino Romano Cheese, Garlic Parmesan Dressing -White Anchovies Upon Request-	8
<b>BABY BLT WEDGE</b> Iceburg Lettuce, Heirloom Tomatoes, Guanciale Bacon Chips, Blue Cheese, Green Goddess Dressing	8
<b>LOCAL GREENS</b> Baby Greens, Strawberries, Plums, Candied Walnuts, White Balsamic Vinaigette	8

\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS PLEASE SPEAK TO YOUR SERVER, A MANAGER, OR A CHEF.

WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE THAT OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS -PEANUTS, TREE NUTS, EGGS, FISH,  
SHELLFISH, MILK, SOY, & WHEAT-

WE OFFER GLUTEN FREE OPTIONS, BE AWARE HOWEVER THAT OUR KITCHEN IS NOT COMPLETELY GLUTEN FREE.