



The art of dining well is no slight art, the pleasure not a slight pleasure.

{ MICHEL DE MONTAIGNE }



CHAPTER I SALADS/SOUP/STARTERS

I.	^V Cranberry-Apple Salad/Compressed Celery/Walnuts/Feta & Goat Cheeses	9
II.	^{GV} Pear & Citrus Salad/Blood Orange/Bleu Cheese/Meyer Lemon Vinaigrette/Sugared Pecans	11
III.	^V Fried Green Tomato Salad/Arcadian Greens/Pickled Onions/Buttermilk & Pimento Dressings	8
IV.	^V Study of Beets/Petite Greens/Pickled Onion/Three Cheese Gougères/Cider Vinaigrette	10
V.	^{GV} Artichoke Bisque/Citrus Cream/Dehydrated Vegetables	10
VI.	*Pan Seared Foie Gras/Truffled French Toast/Apple Jam	15
VII.	*Braised Oxtail & Bone Marrow/Eggplant/Heirloom Tomatoes/Crispy Polenta Cake	17
VIII.	^G Charred Octopus/Stir Fried Vegetables/LBF Peppers/Kabayaki	13
IX.	^G *Tuna Sashimi/Pickled Vegetables/Kabayaki/Roasted Pineapple Aioli	15
X.	Maryland Blue Crab Cake/Chipotle Cream/Sauce Remoulade	12
XI.	*Seasonal Oysters; Choice of Tempura or Raw/Assorted Accoutrements	6 for 15 • 12 for 26

• Sweet Jesus (MD) • Blue Point (CT)



CHAPTER II MAIN COURSES

I.	^G *Pan Seared #1 Yellowfin Tuna/Haricot Vert/Tomatoes/Saffron Potatoes/Sous Vide Egg/Muffaletta	35
II.	^G *Sugar Seared Black Drum/Spinach & Tomato Sauté/Fingerling Potatoes/Roasted Shallot Cream	27
III.	^G *Coriander Crusted Swordfish/Bok Choy/Ginger Scallion Jasmine Rice/Lemongrass Dashi Broth	32
IV.	^G *Pan Seared Sea Scallops & Pancetta Bacon/Cauliflower/Celery Root Purée/Fennel/Semolina Soufflé	38
V.	^G *Confit Breast and Leg of Duck/Braised Kale/Root Vegetable Hash/Orange Glace	32
VI.	^G *Honey Glazed Squab/Croquant Crust/Oven Tomato-Garlic Polenta/Braised Kale/Sage Pesto	36
VII.	*Tomahawk Ribeye/Cippolini Demi	78
VIII.	^G *Prime NY Strip/French Beans/Shakerag Blue Cheese Gratin/Red Wine Glace	36
IX.	*Deconstructed Beef Wellington/Fava Beans/Candied Carrots/Sauce Perigourdine	38
X.	^G *Bone-In Domestic Lamb Loin/Asparagus/Saffron Risotto/Meyer Lemon Gelée	48
XI.	^G *New Zealand Elk Rack/Heirloom Carrots/Fennel Risotto/Preserved Cranberry Reduction	41
XII.	*Espresso Rubbed Kangaroo Loin/Brussels Sprouts/Carrot Purée/Potato Terrine/Beet Foam	47
XIII.	^V Potato Gnocchi Arrabbiata/Heirloom Tomato/Sweet Peppers/Asiago/Crispy Basil	24

(Additional Gnocchi Supplement Options)

Blackened Shrimp • 8 • or Confit Chicken • 7 •



SPECIAL EDITIONS • 6 •

- I. ^{GV} **Roasted Fingerling Potatoes**
- II. ^V **Truffled Mac & Cheese with Gremolata**
- III. ^{GV} **Sautéed Asparagus with Citrus Butter**
- IV. ^{GV} **Ratatouille of Local Squash**

ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, *Chef/Co-Owner* MELISSA KEATING, *Co-Owner*
 MICHAEL HUGHES, *Chef de Cuisine* ADAM ICARD, *Sous Chef*
 Culinary Team: Chase Tyler/Edward Krutz/James Reed/Arjay Gomez
 CROSBY PRICE, *Restaurant Manager* CARSON YOUNG, *Wine Director*

FOOTNOTES:

State sales tax will be added to your order.
 \$1.50 split check fee \$5.00 split entrée fee. Pre Fixe Menu is not sharable
 20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.

^V denotes a vegetarian option ^G denotes a gluten free option
***the consumption of raw or undercooked meats, poultry, seafood,
 shellfish or eggs may increase your risk of foodborne illness.**