

STARTERS

AHI TUNA POKE BOWL ... 14

Sashimi grade tuna with cucumber, scallion, avocado, wasabi sesame seeds tossed in an aged soy ponzu served over sushi rice

MUSSELS ... 12

Provençal style PEI mussels, herbs, white wine, saffron, onion, garlic and tomato with grilled hearth bread

JUMBO CRAB CAKE ... 15

Jumbo lump crab cake served with house slaw and spicy rémoulade

v HUMMUS AND OLIVES ... 11

House made hummus served with castelvetro tapenade, espelette pepper with grilled flatbread and crackers

v CAULIFLOWER FRITES ... 10

Tempura fried sliced cauliflower florets served with white truffle aioli

SOUP AND SALADS

SOUP OF THE DAY ... MKT

v GARDEN SALAD ... 7

Mixed greens, diced cucumber, tomato with your choice of dressing

CAESAR SALAD ... 12

Parmesan lattice bowl, romaine, Caesar dressing, shaved parmesan, crouton, white anchovy

v WATERMELON SALAD ... 12

Watermelon spears served with pickled onion, feta cheese chives, maldon salt and a strawberry vinaigrette

** Add to any salad: chicken \$6, shrimp \$8, salmon \$10, crab cake \$13 **

GRILLED CHICKEN CLUB SALAD ... 16

Grilled Springer Mountain chicken, mixed greens, shaved almonds, smoked blue cheese, avocado, dried cranberries, house made bacon honey mustard dressing

FROM THE SEA....

CRAB CAKES ... 30

Two jumbo blue lump Chesapeake crab cakes served over shaved zucchini, corn chowder, micro celery topped with a spicy rémoulade

SHRIMP BERBERE ... 22

Domestically sourced shrimp served with corn chowder, seared okra, frisee salad and pepper jam

SEARED SALMON ... 23

Scottish salmon, saffron wine butter sauce, ditalini pasta, heirloom tomato, olives, onion jam, greens, feta cheese

SCALLOPS AND RISOTTO ... 32

Pan seared domestically sourced sea scallops served with chorizo risotto, heirloom carrots, herb pistou and micro celery

ALL NATURAL USDA PRIME STEAKS

Featuring Revier Cattle Company - the highest quality and best tasting beef in the world

CENTER CUT FILET ... 34

Porcini dusted 7oz filet mignon grilled to perfection served with boursin whipped potatoes, broccolini, sauce chasseur

NY STRIP ... 32

12oz Prime NY strip grilled to perfection served with potato and zucchini latkes, tobacco onion and blue cheese compound butter

RIBEYE ... 36

A 14 oz well-marbled cut of Prime beef grilled to perfection served with a cauliflower mash, sautéed mushrooms, pearl onions and demi glace

....ADD TO ANY STEAK....

Shrimp \$8, Scallops \$12, Crab Cake \$13

SIGNATURE ENTRÉES

SOUTHWEST CHICKEN PASTA ... 23

Mesquite roasted Springer Mountain chicken, cavatappi pasta, cilantro with white wine butter sauce and preserved lime

SHORT RIB COTTAGE PIE ... 21

Slow braised short rib, espagnole, heirloom carrots, heirloom tomato, onion, puff pastry served with broccolini

PORK CHOP ... 24

Berkshire pork chop served with Logan Turnpike grits, spicy bourbon mustard and swiss chard

✓ PASTA OF THE DAY ... 16

Pasta served with your choice of marinara, aglio e olio or pesto and hearth bread

Please notify your server of any food allergies.

An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.