

Starters

- CHOPPED KALE SALAD.....22

chicory, brussel sprouts, fried chick peas, green apple, Firefly Farms goat cheese, meyer lemon and honey dressing
- LOADED ICEBERG WEDGE SALAD.....22

candied pork belly, tomatoes, quail egg, herbed brioche croutons, homemade ranch dressing
- MARYLAND CRAB CHOWDER.....20

Western Shore corn and Noble Star bacon
- MARYLAND CHARCUTERIE BOARD.....28

rosemary salami, dry-cured Spanish style lomo, truffle salami, Chorizo de Pamplona
- HICKORY SMOKED TOMATO SOUP.....18

basil oil
- OH CHEESE BOARD.....28

Chapel's Bay Blue, MD, Clothbound Cheddar, MD, Merry Goat Round Spruce Reserve, MD, Double Crème Brie, NJ

Showcased Tableside

MARYLAND JUMBO LUMP CRAB SALAD

*meyer lemon mayonnaise, butter lettuce, Solera apple brandy **78** per person (minimum 2)*
*lobster-infused tarragon aioli, 0.5oz Marshallberg Farm osetra caviar **110** per person (minimum 2)*

From the Sea

- FRESHLY SHUCKED

WHITE STONE OYSTERS.....24/48

Chardonnay mignonette, hot sauce and fresh horseradish
- CHOPPED OYSTER, BEEF TENDERLOIN MARSHALLBERG FARM OSETRA CAVIAR.....32
- BAKED OYSTERS.....18

tomato butter and Noble Star bacon
- YELLOWFIN TUNA CRUDO.....32

mandarin, avocado and wasabi
- HICKORY SMOKED SHRIMP COCKTAIL.....28

bourbon cocktail sauce
- PAN SEARED MAINE DIVER SCALLOPS.....34

butternut squash and truffle purée spinach and farro
- SEAFOOD TOWER.....75 PP

shrimp, crab claws, market oysters, citrus tuna crudo, bay scallop ceviche, bourbon cocktail sauce, Chardonnay mignonette, hot sauce and fresh horseradish

Entrées

- DUCK BREAST.....45

Gaylord National honey and spices. Olive oil potato terrine, bok choy fig and port wine jus
- FREEBIRD FARMS CHICKEN BREAST.....38

whole grain farro, rainbow carrots and pan jus
- TOURNEDOS ROSSINI.....72

Hudson Valley foie gras, madeira sauce, shaved truffle on toasted brioche
- CARABINERO AND ROASTED PORK BELLY

“SURF AND TURF”.....48

olive oil potato terrine and shaved truffles
- ORA KING SALMON.....44

sun dried tomato and tarragon crust, Carolina Gold rice and corn beurre blanc
- ROASTED CAULIFLOWER STEAK.....38

romesco sauce, charcoal grilled king oyster, mushroom, confit leek and green asparagus

Steaks

OAK BARREL BOURBON BRINED PORK CHOP 12OZ.....	55
LAMB T-BONE STEAK 16OZ.....	78
BISON RIBEYE 12OZ.....	70
PETIT FILET MIGNON 6OZ.....	55
FILET MIGNON 8OZ.....	75
PORTERHOUSE 24OZ.....	115
DRY AGED NY STRIP ON THE BONE 16OZ.....	105
AMERICAN WAGYU RIBEYE GEORGIA FARM 14OZ.....	90

Showcased Tableside

TOMAHAWK STEAK
(72 DAY AGED) 34OZ

SMOKED TOMATO CONFIT BYALDI
AND HICKORY-RYE OXTAIL SAUCE

250 FOR TWO

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

Sides

WAGYU ROASTED HASSELBACK POTATO.....	14
<i>brava sauce and alioli</i>	
YUKON GOLD MASHED POTATO.....	14
POMMES FRITES.....	12
<i>parsley and parmesan</i>	
SMOKED TOMATO CONFIT BYALDI.....	18
OLIVE OIL BAKED POTATO.....	18
<i>goat cheese cream</i>	
BRUSSELS SPROUTS.....	14
<i>Noble Star bacon and toasted almonds</i>	
RAINBOW CARROTS.....	16
<i>coriander and star anise</i>	
CHOUROUTE.....	14
<i>Virginia white wine and caramelized Noble Star bacon</i>	
BONE MARROW.....	18
<i>roasted with Noble Star bacon parmesan and parsley</i>	
SPAGHETTI SQUASH.....	14
<i>sheep and goat cheese, tomato and basil</i>	