



STARTERS & SALADS

Heirloom Beet Salad

Whipped Goat Cheese, Spiced Pecans, Citrus Vinaigrette

Chesapeake Bay Oysters Rockefeller

Baked with Organic Spinach, Pernod Cream, Herb Crumbs

Dry-Aged Steak Tartare

*Hand-Chopped Grass-Fed Beef, Quail Egg,
Capers, Shallots, Stoneground Mustard, Sourdough*

ENTREES

Grilled Cauliflower Steak

Coconut Harissa Glaze, Lentil Purée, Crispy Shallots (gf, v)

Rockfish Chesapeake

*Pan-Seared Local Rockfish, Maryland Blue Crab Succotash,
Old Bay Beurre Blanc*

Bone-In Ribeye - 18oz

Dry-Aged 28 Days

DESSERT

*Georgetown Bourbon Pecan Pie with
Vanilla Bean Chantilly*

Seasonal Sorbet

