

FIRSTS

- Chilled Tomato and Cantaloupe Soup, northern neck blue crab ... 9*
Ahi Tuna Tartare, snow peas, sesame cracker, red pepper coulis ... 12
Pan Seared Sea Scallops, fresh corn polenta, peperonata, basil oil ... 12
Crispy Soft Shell Crab, green onions, celery, maitake mushroom, miso aioli ... 13
New Frontier Bison Carpaccio, fava beans, mache, harissa, mosto olive oil ... 12

SALADS

- Frisée Salad, cara cara oranges, olives, boquerones, hazelnut picada ... 11*
Bibb Lettuce, applewood bacon, blue cheese, lemon-thyme buttermilk dressing ... 10
Mixed Baby Greens, cucumber, breakfast radish, champagne vinaigrette ... 8

PASTA

- Sweet Corn & Smoked Potato Agnolotti, rapini, garden basil ... 11 & 20*
Saffron Fettuccine, rock shrimp, calamari, chorizo ... 13 & 24
Cavatelli, veal sausage, escarole, chili flake ... 12 & 22

DINNER

- Pan Roasted Pekin Duck Breast, roasted peaches, turnips, watercress, vin cotto ... 26*
Olive Oil Poached King Salmon, salad of mizuna, beets & pickled trumpets, whole grain mustard ... 27
Whole Roasted Branzino, zucchini tian, baby carrots, pickled green garlic, preserved lemon vinaigrette ... 25
Creek Stone Farms Hanger Steak, heirloom tomatoes, potato galette, salsa verde ... 25
Alaskan Halibut, baby potatoes, mussels, clams, bouillabaise broth ... 27
Pork Duo, loin and belly, black eyed peas, collards, okra stew ... 25

SIDES

- Red Bliss Potatoes ... 5* *Baby Bok Choy, Sesame & Garlic ... 5*
Rapini with Raisins & Almonds ... 5 *Pan Roasted Mushroom Ragoût ... 5*

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20% Gratuity will be added to parties of 6 or more

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

DESSERTS

All Desserts \$8.50

*White Chocolate Bread Pudding
apricot ice cream, macadamia nuts, bourbon anglaise
Oremus Late Harvest Furmit 2005 Tokaji, Hungary ... \$12*

*Belgian Waffle
rum glazed bananas, pecan brittle, dark & stormy ice cream
Chateau Baulac Dodijos Semillon Blend 2003 Sauternes, France ... \$9*

*Blueberry Charlotte
blueberry coulis, strawberry lemonade sorbet
Michele Chiarlo "Nivole" Moscato d'Asti, Piedmont, Italy... \$9*

*Clover Honey Panna Cotta
marinated raspberries, almond tuile
Seifried "Sweet Agnes" Late Harvest Riesling 2008 Nelson, New Zealand ... \$10*

*Toffee Chocolate Brownie Cake
ganache, pistachio ice cream
M. Chapoutier Granache 2007 Banyuls, France ... \$9*



WINE & CHEESE FLIGHT: 3 cheeses and 3 sweet wines \$24

MORE SWEET WINES & PORTS

FORTIFIED WHITE <i>Kluge Cru, Chardonnay & Brandy Blend, Virginia</i>	NV	\$9
MADEIRA <i>Rare Wine Co., Boston Bual, Madeira, Portugal</i>	NV	\$12
MADEIRA <i>Rare Wine Co., New York Malmsey, Madeira, Portugal</i>	NV	\$12
AGED RUBY PORT <i>Smith Woodhouse "Lodge's Reserve"</i>	NV	\$7
TAWNY PORT <i>Fonseca 10 year, Douro, Portugal</i>	NV	\$10
COLHEITA TAWNY PORT <i>Smith Woodhouse, Douro, Portugal</i>	1994	\$15
LATE BOTTLED VINTAGE PORT <i>Warre's, Douro, Portugal</i>	2000	\$10
VINTAGE PORT <i>Smith Woodhouse, Douro, Portugal</i>	2003	\$13
VINTAGE PORT <i>Dow's, Douro, Portugal</i>	1997	\$20