

STARTERS

JUMBO SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, FRESH LEMON*	17
OYSTERS ON THE HALF SHELL SEASONAL SELECTION, BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE*	MP
RICOTTA GNOCCHI ENGLISH PEAS, CRISPY PROSCUITTO, SHAVED PARMESAN REGGIANO	13
HOUSE MADE LINGUINE GRILLED SEA SCALLOPS, WILD LEEKS, PERNOD FENNEL CREAM, TOMATOES, GREMOLATA BREADCRUMBS	16/30
BEEF CARPACCIO GRILLED ASPARAGUS, BLACK TRUFFLE AIOLI, PINE NUTS, BROWN BUTTER BRIOCHE CROUTONS, PETITE GREENS*	15
RIGATONI VEAL RAGU BOLOGNESE, PANCETTA, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	14/26
CHARRED SPANISH OCTOPUS CRISPY FINGERLING POTATOES, PRESERVED LEMON, PARSLEY, CHILI OIL, SMOKED PAPRIKA AIOLI	18

MAINE LOBSTER TOAST GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*	18
DEVILED EGGS CHEFS SELECTION OF SEASONAL TOPPING	10
SPICY THAI SHRIMP NAPA VEG SLAW, 5 SPICE PEANUTS, SPICY RED CURRY, LEMONGRASS AIOLI	15
YELLOWFIN TUNA TARTARE SMASHED AVOCADO, WASABI CREME FRAÎCHE, CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE*	16
SHORT RIB TOAST FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH	14
ARTISAN CHEESE PLATE TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT CHERRIES & MARCONA ALMONDS	18
CHILLED SEAFOOD PLATTER SHRIMP, OYSTERS, LOBSTER SALAD, TUNA TARTARE, CRAB LOUIE, COCKTAIL SAUCE, SHALLOT MIGNONETTE*	MP

SOUP AND SALADS

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12
ROASTED BEEF SALAD GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC VINAIGRETTE, ALMOND BUTTER CROSTINI	14
STRAWBERRY & WATERCRESS SALAD CANDIED PISTACHIOS, GOAT CHEESE, RED WINE VINAIGRETTE	13

ROASTED TOMATO BISQUE MICRO BASIL, AGED BALSAMIC, FOCACCIA CROUTONS	8
CAESAR ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING	12
AUTOGRAPH WEDGE BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	13

ENTREES

WHOLE ROASTED FREE RANGE CHICKEN 30
CHIVE POTATO PUREE, FRENCH GREEN BEANS, MADEIRA CHICKEN JUS

PANKO CRUSTED VEAL MILANESE BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES, AGED BALSAMIC, BASIL PESTO	29
BERKSHIRE 14 OZ PORK CHOP WILD MUSHROOMS, SNAP PEAS, ARUGULA PESTO, LEMON TRUFFLE JUS	32
BRAISED BEEF SHORT RIBS CELERY ROOT PUREE, ROASTED SPRING VEGETABLES, CRISPY POTATO, CABERNET DEMI GLACE	32
HALF POUND PRIME BURGER CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, TRUFFLE PARMESAN FRIES	19
BALTIMORE CRAB CAKE WARM BACON POTATO SALAD, BREAD & BUTTER PICKLES, OLD BAY REMOULADE, FINE HERB SALAD	34
CENTER CUT FILET MIGNON HARICOTS VERTS, CARAMELIZED ONIONS, POTATO PUREE, BEARNAISE AIOLI, RED WINE SAUCE, FINE HERB SALAD	47

MAINE DIVER SCALLOPS GRILLED ASPARAGUS, ENGLISH PEA PUREE, SHAVED WATERMELON RADISH AND FENNEL SALAD, LEMON THYME BEURRE BLANC	32
ICELANDIC COD ROASTED CAULIFLOWER, RAISIN PINE NUT AGRODOLCE, CAPERS, CAULIFLOWER PUREE, BROWN BUTTER	29
JAIL ISLAND SALMON ANCIENT CRACKED GRAINS, ROASTED ORGANIC BEETS, HORSERADISH CREME FRAICHE, ORANGE GLAZE	29
HONEY GLAZED DUCK BREAST GINGER CARROT PUREE, DUCK FAT ROASTED BABY CARROTS, RHUBARB, HAZELNUTS, DUCK JUS	34

STEAK FRITES

SELECT YOUR CUT, GREEN PEPPERCORN SAUCE,
BABY GREENS, TRUFFLE PARMESAN FRIES*
7OZ SLICED BEEF TENDERLOIN 29
8OZ SLICED HANGAR STEAK 33
10OZ NEW YORK STRIP 35

SIDES 8

CHARRED CAULIFLOWER
BROWN BUTTER, ALMONDS,
SPICED YOGURT
SPRING VEGETABLES
CITRUS SHALLOT BUTTER, SEA SALT

TRUFFLE PARMESAN FRIES
MAC & CHEESE
SMOKED GOUDA,
TRUFFLE BRIOCHE CRUST

GRILLED ASPARAGUS
BEARNAISE AIOLI
SWEET POTATO STEAK FRITES
CHIPOTLE KETCHUP,
MAPLE MUSTARD

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

DINNER 3.29.19