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- Grilled House Bread**, Sicilian olive oil, sea salt 7
 - Plate of Pickles**, pipara peppers, garlic, olives, cornichons, turnips, fennel pollen 9
 - Hamachi Crudo**, Thai chilies, crispy shallots, puffed black rice, avocado, cilantro 21
 - Fresh Ricotta**, honey crisp apples, grilled bread, Really Raw honey, rosemary, olive oil 15
 - Garbanzo Falafel**, roasted garlic yogurt, mint, pickled vegetables 13
 - Ahi Tuna Tartare**, crispy nori tempura, hass avocado, wasabi-soy emulsion 21
 - Little Gem Lettuce**, Asian pear, radicchio, toasted pecans, gorgonzola dressing 16
 - Winter Burrata Salad**, quinoa, fennel, roasted butternut, pepitas, pomegranate vinaigrette 16
 - Whipped Chicken Liver Mousse**, bacon-shallot jam, vin cotto, grilled house bread 16
 - Crispy Fingerling Potatoes**, boardwalk malt mayo, old bay, sea salt 15
 - Caramelized Cauliflower**, tahini, lemon, garlic, mint, toasted pine nuts 15
 - Pan Roasted Shiitake & Cremini Mushrooms**, ginger, garlic, chilies, soy, toasted sesame 16
 - Penne Pasta**, spicy pork ragout, soffrito, crushed tomato, thyme, pecorino 22
 - Norwegian Salmon**, marinated cucumbers, piquillo peppers, castelvetrano olives, dill yogurt 22
 - Spiced Veal Hummus**, Beirut hot sauce, pickled radish, buttered almonds, snowshoe naan 19
 - Potato Gnocchi**, wild mushrooms, butternut squash, scallions, parmesan, black truffle butter 22
 - Spice Roasted Chicken**, Vietnamese style greens, sticky rice, toasted chili-lime dipping sauce 33
 - Crispy Whole Fish**, steamed jasmine rice, tomatillo salsa verde, coriander 36
 - Lemongrass Hanger Minute Steak**, egg noodles, shiitakes, garlic, chilies, Thai basil 26
- ◆
- Artisanal Cheese Plate**, wildflower honey, medjool date, membrillo, pecan-dried fruit bread 18
 - Manchego Cheesecake**, katafi crisp, pistachio, dried apricot, lemon-quince sorbet 14
 - Warm Chocolate Hazelnut Cake**, salted caramel ice cream, hazelnut crunch, espresso sauce 14
 - Hot Buttered Apples**, vanilla ice cream, oatmeal crumble, caramel sauce 14
 - Salted Pecan Oatmeal Cookies** 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*20% gratuity is added to parties of 7 or larger.

*Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L.

*Cake fee is \$6 per person.

BUBBLY & WHITE & PINK

Sparkling Rose, Giovanni Corvezzo

Prosecco, Italy NV 15 / 60

Dry Riesling, Forge "Classique"

Finger Lakes, New York 2021 13 / 56

Sauvignon Blanc, Chateau De Ricaud Bordeaux Blanc

Bordeaux, France 2021 13 / 52

Chardonnay, Famille Brocard "Margote"

Burgundy, France 2021 16 / 64

Dry Rose, Jaine

Royal Slope, Washington 2021 13 / 52

COCKTAILS 16

La Lavande

lavender-infused vodka, lemon, bubbles

Hello is the Final Word ***VERY SPICY***

habanero gin, maraschino, Chartreuse, lime

Midnight & Moras

mezcal, blackberry shrub, lemon, sherry

It's Not A Handshake

mezcal, amaros, grapefruit, lime, bitters

The Old Bard

bourbon, Benedictine, amaro, orange bitters

Sunset Serenade

rums, cherry, sumac, lime

"Chef Curry"

Vadouvan infused tequila, citrus, apricot, ginger beer

MOCKTAILS 8

Faux-jito

mint, lime, soda

Blossom

sumac-cherry syrup, lime, soda

St. Agretis, "Amaro Falso"

carbonated non-alcoholic cocktail

RED

Red Wine with a Chill, Montepulciano d'Abruzzo

Abruzzo, Italy 2022 12 / 48

Barbera D'Alba, Ca' Del Baio, "Paolina"

Piedmont, Italy 2022 15 / 60

Pinot Noir, Torii Mor

Willamette, Oregon 2021 17 / 68

Tempranillo, Linaria

La Mancha, Spain 2021 13 / 52

Cabernet Blend, Avignonesi, "Super Tuscan"

Tuscany, Italy 2020 17 / 68

Cabernet Sauvignon, Penfolds Bin 704

Napa Valley, California 2019 20 / 80

Nebbiolo, Ca' Del Baio, Autinbej

Piedmont, Italy 2020 23 / 92

DRAFT

Thick-N-Thin Brewing, "Day Sauce" Pilsner

4.8% Hagerstown, MD 11

Monumental City Brewing, American Brown Ale

5.0% Silver Spring, MD 11

Soul Mega, "Worldwide" American Pale Ale

5.5% Upper Marlboro, MD 11

Crooked Crab Brewing, "Haze for Days" Hazy

6.2% Odenton, MD 11

CRAFT CANS

Thick-N-Thin Brewing, "Grove & Hive" Cider

5.0% Hagerstown, MD 8

Hysteria Brewing, "Trash Panda" American IPA

7.2% Columbia, MD 10

Black Beauty Brewing, Blonde Stout

4.8% Baltimore, MD 10

Calvert Brewing, "El Coquito" Blonde Stout

8.7% Upper Marlboro, MD 10

DRINKS