

CHLOE
BY HAIDAR KAROUM



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Grilled House Bread, Sicilian olive oil, sea salt 7

Castelvetro & Kalamata Olives, pipara peppers, pickled garlic, 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

Spiced Cornmeal Crusted Oysters, celery root remoulade, capers, cornichons 20

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 23

Pan Roasted Norwegian Salmon, fingerling potatoes, asparagus, baby kale, horseradish labne 24

Spiced Veal Hummus, Beirut hot sauce, pickled radish, buttered almonds, snowshoe naan 19

Sauteed Broccoli with Marinated Tofu, creminis, shimenjis, sweet chili-garlic sauce 22

Potato Gnocchi, wild mushrooms, asparagus, edamame, kale, parmesan, black pepper 23

Lemongrass Hanger Minute Steak, egg noodles, shiitakes, garlic, chilies, Thai basil 28

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

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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

DINNER

*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**, Bertolani, Lambusco Dry Rose
Emilia-Romagna, 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**, North Valley Vineyards
Willamette, Oregon 2019 16 / 64
- Dry Rose**, Jaine
Royal Slope, Washington 2021 13 / 52
- Pinot Grigio**, Tenuta Maccan
Friuli, Italy 2022 14 / 56

COCKTAILS

- La Lavande** 16
lavender-infused vodka, lemon, bubbles
- Hello is the Final Word** 16 ***VERY SPICY***
habanero gin, maraschino, Chartreuse, lime
- It's Not A Handshake** 16
mezcal, amaros, grapefruit, lime, bitters
- The Old Bard** 16
bourbon, Benedictine, amaro, orange bitters
- Sunset Serenade** 16
rums, cherry, sumac, lime
- August '03** 16
PiggyBack rye, nocino (black walnut liqueur), bitters
- Year of the Dragon** 18
Covalent Spirits oolong tea vodka, egg white sour
- Run This Town** 18
vodka, cold brew coffee, coffee liqueur, cacao

NON-ALCOHOLIC 8

- Faux-jito**
mint, lime, soda
- St. Agretis**, "Amaro Falso"
carbonated non-alcoholic cocktail
- Freixenet**, Alcohol Removed Sparking Wine
Penedes, Spain NV

RED

- Red Wine with a Chill**, Gamay
Loire Valley, France 2020 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
- Silver Branch**, "Amber Castle" Amber Lager
5.0% Silver Spring, 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
- Silver Branch Brewing**, "Cosmic Dawn" IPA
6.8% Silver Spring, MD 10
- RavenBeer**, "Dark Usher" Dark Kolsch
4.8% Baltimore, MD 10
- Nightmare**, "Testa di Moro" Sicilian Sour Siason
6.9% Bay Shore, NY 16OZ 15

DRINKS