

# CHLOE

BY HAIDAR KAROUM



- ◆
- 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**, fresh strawberries, 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
  - Summer Burrata Salad**, heirloom tomato panzanella, red onion, cucumber, lemon 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
  - Grilled Spring Onions**, romesco sauce, toasted almonds, parmesan 15
  - Spanish Summer Corn**, garlic aioli, manchego, smoked paprika, lemon 17
  - Penne Pasta**, spicy pork ragout, soffrito, crushed tomato, thyme, pecorino 23
  - Pan Roasted Norwegian Salmon**, sweet corn, filet beans, zucchini, dill, 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**, tomatoes, sweet corn, mushrooms, smoked mozzarella, pine nut pesto 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
- ◆
- 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
  - Lemongrass & Coconut Panna Cotta**, passion fruit, coconut crumble 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**, Corvezzo, Prosecco Rose  
Veneto, Italy NV 15 / 60
- Sparkling Cava**, Maria Casanovas, Brut de Brut  
Penedes, Spain 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**, Brocard Margote  
Burgundy, France 2022 16 / 64
- Dry Rose**, Gueissard  
Provence, France 2022 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
- Get The Party Started** 16  
mezcal, vermouth bianco, Fred Jerbis Bitter, gentian
- Year Of The Dragon** 18  
Covalent Spirits oolong tea vodka, egg white sour
- Run This Town** 18  
vodka, cold brew coffee, coffee liqueur, cacao
- Spring White Sangria** 12  
chardonnay, apricot liqueur, stone fruits

## NON-ALCOHOLIC 8

- Faux-jito**  
mint, lime, soda
- St. Agretis**, "Amaro Falso"  
carbonated non-alcoholic cocktail
- Freixenet**, Alcohol Removed Sparkling 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

## DRAFT

- Crooked Crab Brewing**, "Pils Boh" Pilsner  
4.7% Odenton, MD 11
- Silver Branch**, "Cloud Nine" Hefeweizen  
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
- Silver Branch Brewing**, "Umlaut Love" Kolsch  
5.0% Silver Spring, MD 10
- Black Flag Brewing**, Salted Lime Sour Gose  
4.8% Columbia, MD 10