

# 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**, red grapes, 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

**Pate Campagne**, violet mustard, little gems, grilled garlic bread 15

**Burrata Salad "Calabria"**, shaved fennel, grapefruit, gold beets, spiced citrus 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

**Sauteed Baby Bok Choy**, ginger, garlic, sake, tamari, furikake 15

**Roasted Murasaki Sweet Potatoes**, creminis, shallots, chilies, toasted rice, lime, fragrant herbs 17

**Caramelized Cauliflower**, tahini, lemon, garlic, mint, toasted pine nuts 15

**Penne Pasta**, spicy pork ragout, soffrito, crushed tomato, thyme, pecorino 23

**Pan Roasted Norwegian Salmon**, creminis, sweet potato, fingerlings, fennel cream 25

**Roasted Maitake Mushroom Hummus**, Beirut hot sauce, buttered almonds, snowshoe naan 19

**Sauteed Broccoli with Marinated Tofu**, honshimenji, scallions, sweet chili-garlic sauce 22

**Autumn Potato Gnocchi**, butternut squash, cremini mushrooms, parmesan, sage brown butter 23

**Berkshire Pork Chop**, semolina cake, salsa pipian roja, pumpkin seed greens 24

**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

**Path Valley Maple & Vanilla Creme Brulee** 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
- Chenin Blanc**, Secateurs  
Swartland, South Africa 2023 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
- Hamptons** 16  
tequila, concord grape shrub, lime, mint
- The Old Bard** 16  
bourbon, Benedictine, amaro, orange bitters
- Black Manhattan** 16  
rye, walnut, mole bitters
- Reverie Sour** 18  
gin, rose & spice liqueur, lemon, egg white
- Run This Town** 18  
vodka, cold brew coffee, coffee liqueur, cacao
- Concord Bliss Mocktail** 10  
concord grape shrub, freixenet, lemon twist

## NON-ALCOHOLIC 8

- Faux-jito**  
mint, lime, soda
- St. Agretis**, "Amaro Falso"  
carbonated non-alcoholic cocktail
- Freixenet**, Alcohol Removed Sparkling Wine  
Penedes, Spain NV
- Good Time Brewing**, Non-Alcoholic IPA  
Elmsford, NY

## 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 2022 17 / 68
- Syrah Blend**, Chateau Fontareche  
Corbieres, France 2020 13 / 52
- Sangiovese**, Fattoria Le Pupille  
Tuscany, Italy 2022 15 / 60
- Cabernet Sauvignon**, Metier, Delille Cellars  
Columbia Valley, Washington 16 / 64

## DRAFT

- Crooked Crab Brewing**, "Pils Boh" Pilsner  
4.7% Odenton, MD 11
- Atomic Dog Hard Cider**, Dry Hopped Cider  
5.5% Gettysburg, PA 11
- Silver Branch**, "Oktoberfest" Marzen  
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
- Weyerbacher**, "Last Chance IPA" American IPA  
6.5% Easton, PA 10
- Silver Branch Brewing**, "Umlaut Love" Kolsch  
5.0% Silver Spring, MD 10
- Soul Mega**, "Worldwide" Pale Ale  
5.5% Washington, DC 10

DRINKS