

CHLOE

BY HAIDAR KAROUM



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- Grilled House Bread**, Sicilian olive oil, sea salt 8
 - Castelvetro & Kalamata Olives**, pipara peppers, pickled garlic, cornichons, turnips, fennel pollen 9
 - Hamachi Crudo**, Thai chilies, crispy shallots, puffed black rice, avocado, cilantro 22
 - Fresh Ricotta**, red grapes, grilled bread, Really Raw honey, rosemary, olive oil 16
 - Garbanzo Falafel**, roasted garlic yogurt, mint, pickled vegetables 14
 - Spiced Cornmeal Crusted Oysters**, celery root remoulade, capers, cornichons 22
 - Ahi Tuna Tartare**, crispy nori tempura, hass avocado, wasabi-soy emulsion 22
 - 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 17
 - Whipped Chicken Liver Mousse**, bacon-shallot jam, vin cotto, grilled house bread 16
 - Crispy Fingerling Potatoes**, boardwalk malt mayo, old bay, sea salt 16
 - Roasted Murasaki Sweet Potatoes**, creminis, shallots, chilies, peanuts, lime, fragrant herbs 17
 - Caramelized Cauliflower**, tahini, lemon, garlic, mint, toasted pine nuts 16
 - Penne Pasta**, spicy pork ragout, soffrito, crushed tomato, thyme, pecorino 24
 - Pan Roasted Norwegian Salmon**, creminis, sweet potato, fingerlings, fennel cream 27
 - Spiced Lamb Hummus**, Beirut hot sauce, buttered almonds, snowshoe naan 21
 - Sauteed Broccolini with Marinated Tofu**, honshimenji, scallions, sweet chili-garlic sauce 23
 - Winter Potato Gnocchi**, butternut squash, cremini mushrooms, parmesan, sage brown butter 24
 - Berkshire Pork Chop**, semolina cake, salsa pipian roja, pumpkin seed greens 25
 - Lemongrass Hanger Minute Steak**, egg noodles, shiitakes, garlic, chilies, Thai basil 30
 - Spice Roasted Chicken**, Vietnamese style greens, sticky rice, toasted chili-lime dipping sauce 35
 - Crispy Whole Fish**, steamed jasmine rice, tomatillo salsa verde, coriander 38
- ◆
- Artisanal Cheese Plate**, wildflower honey, medjool date, membrillo, pecan-dried fruit bread 18
 - Manchego Cheesecake**, katafi crisp, pistachio, dried apricot, lemon-quince sorbet 15
 - Warm Chocolate Hazelnut Cake**, salted caramel ice cream, hazelnut crunch, espresso sauce 15
 - Path Valley Maple & Vanilla Creme Brulee** 15
 - Hot Buttered Apples**, cinnamon oatmeal crisp, vanilla ice cream, caramel sauce 15
 - Salted Pecan Oatmeal Cookies** 9

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
- Cremant D'Alsace**, Cattin Sauvage, Brut Cattin
"Method Traditionelle" Alsace, France NV 15 / 60
- Alvarinho**, Anselmo Mendes "Contacto"
Vinho Verde, Portugal 2021 14 / 56
- Sauvignon Blanc**, Chateau De Ricaud, Bordeaux Blanc
Bordeaux, France 2021 13 / 52
- Chardonnay**, Thierry Drouin
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
- The Old Bard** 16
bourbon, Benedictine, amaro, orange bitters
- Black Manhattan** 16
rye, walnut, mole bitters
- Province** 16
tequila, blackberry shrub, blood orange liqueur
- Reverie Sour** 18
gin, rose & autumn spice liqueur, lemon, egg white
- Run This Town** 18
vodka, cold brew coffee, coffee liqueur, cacao

NON-ALCOHOLIC 8

- Faux-jito**
mint, lime, soda
- St. Agretis**, "Phony Mezcal Negroni"
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 2022 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 2023 16 / 64

DRAFT

- Crooked Crab Brewing**, "Pils Boh" Pilsner
4.7% Odenton, MD 11
- Atomic Dog Hard Cider**, Dry Cider
5.5% Gettysburg, PA 11
- Brewer's Art**, "Resurrection" Abbey Brown Ale
7.0% Baltimore, 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
- Soul Mega**, "Worldwide" Pale Ale
5.5% Washington, DC 10

DRINKS