

# CHLOE

BY HAIDAR KAROUM



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<b>Grilled House Bread</b> , Sicilian olive oil, sea salt	8
<b>Castelvetro &amp; Kalamata Olives</b> , pipara peppers, pickled garlic, cornichons, turnips, fennel pollen	9
<b>Hamachi Crudo</b> , Thai chilies, crispy shallots, puffed black rice, avocado, cilantro	22
<b>Fresh Ricotta</b> , red grapes, grilled bread, Really Raw honey, rosemary, olive oil	16
<b>Garbanzo Falafel</b> , roasted garlic yogurt, mint, pickled vegetables	14
<b>Spiced Cornmeal Crusted Oysters</b> , celery root remoulade, capers, cornichons	22
<b>Ahi Tuna Tartare</b> , crispy nori tempura, hass avocado, wasabi-soy emulsion	22
<b>Little Gem Lettuce</b> , Asian pear, radicchio, toasted pecans, gorgonzola dressing	16
<b>Pate Campagne</b> , violet mustard, little gems, pistachios, grilled garlic bread	15
<b>Burrata Salad "Calabria,"</b> shaved fennel, grapefruit, gold beets, spiced citrus vinaigrette	17
<b>Whipped Chicken Liver Mousse</b> , bacon-shallot jam, vin cotto, grilled house bread	16
<b>Crispy Fingerling Potatoes</b> , boardwalk malt mayo, old bay, sea salt	16
<b>Roasted Murasaki Sweet Potatoes</b> , creminis, shallots, chilies, peanuts, lime, fragrant herbs	17
<b>Caramelized Cauliflower</b> , tahini, lemon, garlic, mint, toasted pine nuts	16
<b>Penne Pasta</b> , spicy pork ragout, soffrito, crushed tomato, thyme, pecorino	24
<b>Pan Roasted Norwegian Salmon</b> , fingerling potatoes, sugar snap peas, piquillo pepper chimichurri	27
<b>Spiced Lamb Hummus</b> , Beirut hot sauce, buttered almonds, snowshoe naan	21
<b>Sauteed Broccolini with Marinated Tofu</b> , honshimenji, scallions, sweet chili-garlic sauce	23
<b>Potato Gnocchi</b> , wild mushrooms, snow peas, edamame, scallions, parmesan, black pepper	24
<b>Berkshire Pork Chop</b> , semolina cake, salsa pipian roja, pumpkin seed greens	25
<b>Lemongrass Flat Iron Minute Steak</b> , egg noodles, shiitakes, garlic, chilies, Thai basil	32
<b>Spice Roasted Chicken</b> , Vietnamese style greens, sticky rice, toasted chili-lime dipping sauce	35
<b>Crispy Whole Fish</b> , steamed jasmine rice, tomatillo salsa verde, coriander	38
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<b>Artisanal Cheese Plate</b> , wildflower honey, medjool date, membrillo, pecan-dried fruit bread	18
<b>Manchego Cheesecake</b> , katafi crisp, pistachio, dried apricot, lemon-quince sorbet	15
<b>Warm Chocolate Hazelnut Cake</b> , salted caramel ice cream, hazelnut crunch, espresso sauce	15
<b>Path Valley Maple &amp; Vanilla Creme Brulee</b>	15
<b>Hot Buttered Apples</b> , cinnamon oatmeal crisp, vanilla ice cream, caramel sauce	15
<b>Salted Pecan Oatmeal Cookies</b>	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**, Francois Montand, Brut Rose  
Jura, France NV 15 / 60

**Cremant D'Alsace**, Cattin Sauvage, Brut Cattin  
"Method Traditionelle" Alsace, France NV 15 / 60

**Dry Riesling**, Forge Cellars  
Finger Lakes, New York 2020 14 / 56

**Sauvignon Blanc**, Rimu River Estate  
Marlborough, New Zealand 2023 13 / 52

**Chardonnay**, Thierry Drouin  
Burgundy, France 2022 16 / 64

**Dry Rose**, Yalumba  
Barossa Valley, Australia 2023 13 / 52

**Arneis**, Cordero di Montezemolo  
Langhe, Italy 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

**Palenque** 16  
mezcal, lake garda bitters, bianco vermouth

**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**, Frappato  
Sicily, Italy 2023 13 / 52

**Barbera d'Alba**, Borgogno  
Piedmont, Italy 2022 15 / 60

**Pinot Noir**, Equoia  
Monterey, California 2023 15 / 60

**Syrah Blend**, Chateau Fontareche  
Corbieres, France 2020 13 / 52

**Sangiovese**, Fattoria Le Pupille  
Tuscany, Italy 2022 15 / 60

**Cabernet Sauvignon**, 3 Pillars  
Alexander Valley, California 2021 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

**Silver Branch**, "Mundo Especial" Mexican Lager  
4.5% Silver Spring, MD 10

**Weyerbacher**, "Last Chance IPA" American IPA  
6.5% Easton, PA 10

**Soul Mega**, "Worldwide" Pale Ale  
5.5% Washington, DC 10

DRINKS