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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**, strawberries, 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, pistachios, 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

**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**, fingerling potatoes, sugar snap peas, piquillo pepper chimichurri 27

**Spiced Lamb Hummus**, Beirut hot sauce, buttered almonds, snowshoe naan 21

**Sauteed Broccolini with Marinated Tofu**, honshimenji, scallions, sweet chili-garlic sauce 23

**Potato Gnocchi**, wild mushrooms, snow peas, edamame, scallions, parmesan, black pepper 24

**Berkshire Pork Chop**, escarole, cherry peppers, bacon, potatoes, calabrian chili butter 25

**Grilled Lemongrass Flat Iron Minute Steak**, egg noodles, shiitakes, garlic, chilies, Thai basil 32

**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

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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 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

## 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

**Raven Beer**, "Dark Usher" Dark Kolsch  
4.8% 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