

RAW BAR

On the Half Shell

Malpeque	2
<i>Prince Edward Island</i>	
Huckleberry	2.5
<i>Maryland</i>	
Rappahannock	2.5
<i>Virginia</i>	
Madhouse	2.5
<i>Maryland</i>	
Wellfleet	2.5
<i>Cape Cod</i>	

Charcuterie

Each // 6 Choice of Three // 14
Chef's Board // 28

Prosciutto

Sopressata

Toscano

Genoa Salami

Calabrese

Artisan

Cheese

Each // 7
Choice of Three // 16

Barely Buzzed

Utah

Monocacy Ash

Maryland

Caveman Blue

Oregon

Dessert

Pot de Crème 7

Crème Brulee 7

Sea

Rockfish Ceviche 12

Avocado Mousse //

Artichokes //

Sesame Tortilla //

Yuzu Gastrique

Spanish Octopus 11

Green Lentil Salad //

Sopressata // Crispy

Kale // Pistachio

Veloute

Maryland Style 10

Steamed Shrimp

Cocktail

Old Bay Seasoned,

Citrus Cocktail

Pastrami Cured 10

Salmon Crostini

Rosemary Focaccia

// Goat Cheese

Mousse // Sundried

Tomato Mache

Salad

Ahi Tuna Tartar 11

Sesame Vinaigrette

// Winter Radish //

Sesame Tortilla //

Citron Blend

Garden

Marinated Olives 4

Pickled Vegetables 3

Roasted Roots 4

Salad

Land

Duck Terrine de 15

Foie Gras

Prosciutto // Pear //

Riesling gastrique

Country Pâté 9

Cornichons // Dijon

// Crostini

Beef Tartar 12

Shallot // Caper //

Cornichon //

Roasted Beet //

Radish // Smoked

Horseradish

Southwest Chorizo 10

Cajun pickled

Onions & Brussels

Sprouts // Cajun

Chips // Cumin

Crème Fraiche

Entrées

Grilled Salmon 21

Rice noodles //

French beans //

cipolini onions //

roasted red peppers

// jalapeno soy broth

Crab Cake 24

Sweet Potato Anna ,

Avocado Broccoli ,

Red Pepper

Remoulade , Old

Bay Aioli

Grilled Pork Chop 22

Braised Cabbage //

Kale // Roasted

Beet // Wild

Mushrooms // Confit

Celeriac // Pork Jus

TO DRINK

Cocktails

Fireside Negroni 14

*Hennessy VS //
Montenegro Amaro
// Anitca Sweet
Vermouth*

Iced Coffee 11

*Coffee Infused
Tito's Vodka // Licor
43 // Frangelica //
Bailey's // Cream*

Red 10

*Cranberry & Ginger
Infused Bulliet Rye
// Maraschino*

Winter Mule 9

*Cardamom &
Vanilla Infused
Tito's // Ginger Beer*

Hot Spiced Cider 10

*Spice Infused Mount
Gay Rum // Hot
Apple Cider*

Jalapeno Margarita 10

*Jalapeno & Lime
infused Peligroso
Tequila // Lime
Juice*

Sparkling

Wine

Cava 10

*Juve & Camps
Reserva // Spain*

Prosecco 10

Ruffino // Italy

White Wine

Vinho Verde 13

*Conde Villar //
Loureiro & Arinto //
Portugal*

Melon de 9

Bourgogne
*Domaine Verdier //
Muscadet // France*

Sauvignon Blanc 13

*Jules Taylor //
Marlborough // New
Zealand*

Pinot Gris 10

Joel Gott // Oregon

Riesling 13

*Eroica // Columbia
Valley // WA*

Sauvignon Blanc 14

*LVDH Signature,
Sancerre, France*

Red Wine

Barbera 10

*Michele Chiarlo 'Le
Orme' // Barbera
d'Asti // Italy*

Grenache 13

*Scala Dei // Priorat
// Spain*

Pinot Noir 13

*Villa San Maurice //
Central Coast // CA*

Claret 15

*Newton // Sonoma
County // CA*

Grenache & Syrah 10

*Delas Freres //
Cotes du Ventoux //
France*

Beer

Yellow Snow 8

*Rogue Ales //
Winter IPA // OR*

Bitburger 6

*Bitburger // German
Pilsner // Germany*

Blackwing 5.5

*Union Brewing //
Schwarzbier //
Baltimore*

Poor Righteous 6

*Jailbreak // IPA //
MD*

The Citizen 6

*DC Brau // Belgian
Pale Ale // DC*

Centennial IPA 6

*Founder's // IPA //
MI*

Original Sin 8

Cider // NY

Oyster

Shooters

Firestone's #1 9

*Tito's Vodka,
Tomato Juice,
House Spice Blend*

Fire & Ice 9

*Jalapeno & Lime
Infused Peligroso
Tequila //
Narragansett Lager*