

RAW BAR

On the Half Shell

Blue Point	2
<i>Connecticut</i>	
Huckleberry	2.5
<i>St. Jerome Creek, MD</i>	
Shiny Sea	3
<i>P.E.I.</i>	
White Stone	2.5
<i>Windmill Point, VA</i>	
Skinny Dipper	2
<i>St. Jerome Creek, MD</i>	

Charcuterie

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

Prosciutto

Toscano

Genoa Salami

Calabrese

Sopressata

Artisan

Cheese

*Each // 7
Choice of Three // 16*

Monocacy Ash

*Cherry Glen Farms,
Maryland*

Barely Buzzed

Georgia

Ewe...Calf

Wisconsin

Sea

Rockfish Ceviche	12
<i>Avocado Mousse // Artichokes // Sesame Tortilla // Yuzu Gastrique</i>	
Spanish Octopus	11
<i>Green Lentil Salad // Sopressata // Crispy Kale // Pistachio Veloute</i>	
Ahi Tuna Tartar	11
<i>Sesame Vinaigrette // Radish // Sesame Tortilla // Citron Blend</i>	
Maryland Style Steamed Shrimp Cocktail	10
<i>Old Bay Seasoned // Citrus Cocktail</i>	
Crab Salad	12
<i>Mango // Avocado // Passion Fruit Vinaigrette // Micro Greens</i>	
Steamed Mussels	11
<i>Tomato // Bacon // Goat Cheese // Green Onion // White Wine</i>	
Garden	
Pickled Vegetables	3
Roasted Beet & Monocacy Ash Salad	8
Marinated Olives	4

Land

Country Pâté	9
<i>Cornichons // Dijon // Crostini</i>	
Beef Tartar	12
<i>Shallot // Caper // Cornichon // Quail Egg Yolk // Smoked Horseradish</i>	
Duck Terrine de Foie Gras	15
<i>Prosciutto // Poached Pears // Riesling Gastrique</i>	

Entrées

Maryland Crab Cake	29
<i>Charred Corn // Bacon Lardons // Fried Green Tomatoes // Broccoli // Nasturtium Compound Butter</i>	
Pan Seared Black Bass	28
<i>Israeli couscous, local squash ratatouille, olive tapenade, lemon verbena oil</i>	

Dessert

Crème Brulee	7
Blueberry Angel Food Cake	8

TO DRINK

Cocktails

Saketini 12

*Plymouth Gin //
Sake // Pineapple
Ginger Lemongrass*

Summer Love 10

*Mount Gay Rum //
Watermelon //
Orange Peel //
Black Pepper*

Red 10

*Cranberry & Ginger
Infused Bulliet Rye
// Maraschino*

Spring Mule 9

*Spice Infused Mount
Gay Rum // Simple
Syrup // Lime //
Ginger Beer*

Mixed Berry Spritz 11

*Ketel One Oranje //
Fresh Berries
Lemon Thyme //
Prosecco*

Jalapeno Margarita 10

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

Spring Fling 11

*Mount Gay Rum //
Strawberry Basil //
Ginger Ale*

Sparkling

Wine

Cava 10

*Juve & Camps
Reserva // Spain*

Prosecco 10

Ruffino // Italy

White Wine

Vinho Verde 10

*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

Chardonnay 14

*Paul Hobbs
'Crossbarn' //
Sonoma Coast // CA*

Riesling 13

*Eroica // Columbia
Valley // WA*

Sauvignon Blanc 14

*LVDH Signature //
Sancerre // France*

Rose

Grenache & 11

Zinfandel

Smoke Tree // CA

Oyster

Shooters

Firestone's #1 9

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

Fire & Ice 9

*Jalapeno & Lime
Infused Peligroso
Tequila // Lager*

Red Wine

Barbera 10

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

Grenache 13

*Scala Dei // Priorat
// Spain*

Pinot Noir 13

*Complicated //
Sonoma Coast // CA*

Claret 15

*Newton // Sonoma
County // CA*

Grenache & Syrah 10

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

Beer

Sawtooth 6

*Left Hand Brewing //
ESB // CO*

Blackwing 5.5

*Union Brewing //
Schwarzbier // MD*

Poor Righteous 6

*Jailbreak // IPA //
MD*

Birdhouse 6

*Brewer's Art //
Belgian Pale Ale //
MD*

Dead Guy Ale 7

*Rogue Ales //
Maibock // OR*

Original Sin 8

Cider // NY

Bitburger 6

*Bitburger // German
Pilsner // Germany*