

DECEMBER 3, 2017

SNACKS

SOURDOUGH PRETZEL EPI V
house made butter, caraway, parmesan,
pickled mustard
\$7

COUNTRY PÂTÉ
house pickles, crostini, grain mustard
\$9

SHISHITO HUSH PUPPIES V
shishito peppers, parmesan,
buttermilk and lime aioli
\$7

BEEF FAT FRITES
harissa ketchup
\$6

SMALL PLATES

BLACK TRUFFLE & FOIE GRAS FONDUE
gruyère mornay, sourdough
\$16

FOIE GRAS TORCHON
duck fat Hawaiian bread, fire roasted pineapple,
pink peppercorns, sherry gastrique
\$18

IRON ROASTED MUSSELS GF
smoked pimenton, warm harissa butter
\$16

ROASTED BEETS V
bulgar wheat salad, horseradish cream,
crispy onion, orange, fennel, pistachio
\$16

HAMACHI CRUDO
green apple, celery, meyer lemon,
moroccan olive crumble
\$16

ROASTED DELICATA SQUASH V
brussels sprouts, cippolinis, spiced pepitas,
apple gastrique, brown butter
\$13

HAM SAMPLER
Prosciutto di Parma - Italy
Jamón Serrano - Spain
Speck - Italy
grain mustard, whipped butter,
sourdough
\$25

PLATE OF ASSORTED CHEESES
raspberry mostarda
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:
Weihenstephaner Hefeweissbier
St. Feuillien Saison
Praga Dark Lager
\$9

CHELSEA GEM
Washington - \$4
low brininess, creamy texture,
mineral finish

HAMMERSLEY
Washington - \$3
mild brine, full flavor,
cucumber finish

KUSSHI
British Columbia - \$4
ultra-clean, rich minerality,
chilled cucumber

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BEAU SOLEIL
New Brunswick - \$4
delicate, mild brine,
sweet finish

RASPBERRY POINT
PEI - \$4
high brininess, clean flavors,
sweet finish

38 NORTH
Maryland - \$3
mild brine,
slightly sweet, earthy

ENTREES

SAUSAGE SANDWICH
curried pork sausage, brown sugar mustard,
apple & brussel sprout slaw,
tabasco aioli, beef fat frites
\$15

SLAGEL FARMS ROASTED CHICKEN
root vegetables, creamed leeks, pot pie torchon, espelette
cracker, natural jus, truffle relish
\$24

SWEET POTATO RAVIOLI V
wild mushrooms, curried pecans,
pumpkin coconut sauce
\$16

JUICY LUCY
Slagel Farms beef, American cheese,
red onion bacon marmalade, heirloom tomato,
butter lettuce, brioche bun, beef fat frites
\$15

RED WINE GLAZED SHORT RIB
fig smoked barley, sautéed kale,
iron roasted sunchoke, port wine fig
\$25

CHICKEN FRIED RABBIT
hoppin john risotto, charred okra, mustard greens,
pancetta, brown butter tabasco
\$26

CHOUCRUTE GF
seared duck breast, duck sausage,
confit duck leg, sauerkraut,
caraway pickled apples, confit potatoes,
natural duck jus
\$32

DIVER SCALLOPS
caramelized honey agrodolce, braised cabbage,
brown butter cauliflower, caraway tuille
\$26

THE ORDINARY

MILK BRAISED VEAL
tagliatelle cacio e pepe,
chanterelles, gremolata

PAIRED WITH #18
St. Feuillien
\$26

V - VEGETARIAN GF - GLUTEN FREE

Executive Chef: Michael Galen • Chef de Cuisine: Andrew Graves • Sous Chefs: Michael McKinnell & Matt Sliwinski

20% gratuity may be added to parties of six or more • Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness