

firsts	roasted olives	8
	castelvetrano, picholine & niçoise with herbs & garlic	
	...	
	lobster tortelloni	14
	davon crest chilies, lemon, fines herbes & roasted shellfish broth	
...		
tartare of maryland beef*	13	
parmesan crema, quail egg yolk, kalamata olive & "everything" melba		
...		
crispy dragon creek oysters	13	
shaved winter fennel, torn spearmint & creamy slaw dressing		
...		
sausage stuffed squid	13	
path valley shell beans, focaccia, saffron aioli & "bouillabaisse" broth		
soups	jerusalem artichoke	12
	pork sausage meatballs, pecorino romano & italian parsley 2 ways	
...		
butternut squash	11	
path valley apples, spiced pumpkin seeds & crushed amaretti cookies		
greens	escarole "caesar"	13
	crispy maine shrimp, deviled south mountain egg & parmesan croutons	
	...	
	local beets 4 ways	11
	sheep's milk feta, fresh dill, pine nuts & greek yogurt vinaigrette	
...		
mixed local baby greens	9	
freshly picked herbs, shaved parmesan cheese & balsamic vinaigrette		
...		
shaved brussels sprouts & apple	12	
anson mills farro, black walnuts, blue cheese & bacon wrapped dates		

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*SOME ITEMS MAY CONTAIN RAW INGREDIENTS. IN ADDITION, ITEMS ON THIS MENU ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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