

CHARCUTERIE

CHEF'S BOARD

Chef's selection of cheeses and charcuterie, assorted mustards, pickled veggies, gherkins, candied nuts, spicy honey, warm crostini

GRAND (SERVES 2) | 26 **ROYAL (SERVES 4-6) | 45**

CHEESE PLATE

Local and imported cheeses, spicy honey, red beet mustard, candied nuts, warm crostini

13

CHARCUTERIE BOARD

Chef's rotating selection of house made and imported charcuterie, assorted mustards, pickled veggies, gherkins, warm crostini

18

OYSTERS

ON THE HALFSHELL - LOCAL 7

*Olde Salt's - Chincoteague, Maryland
pickled pear mignonette, hot sauce, grilled lemon*

ON THE HALFSHELL - WEST COAST 13

*Miyagi's - Hood Canal, WA
pickled pear mignonette, hot sauce, grilled lemon*

SMALLS & SHARED

GOAT CHEESE CROQUETTE 16

pineapple-mango compote, warm crostini

SEARED SEA SCALLOPS 17

*avocado-spring pea & mint smash,
ruby red grapefruit, mandarin oranges*

TRUFFLE FRIES 8

*rosemary-sage-lemon sea salt, smoked paprika,
manchego, truffle oil*

FRIED OYSTERS 14

cornmeal crust, peppadew remoulade

FRIED WINGS 13

*served with bleu cheese ranch, pickled veggies
choice of: honey-truffle-butter hot sauce, korean bbq,
buffalo, old bay & roasted garlic*

BURRATA 11

*piquillo pepper coulis, balsamic, pine nuts,
micro salad, warm crostini*

PURPLE POTATO GNOCCHI 13

*whipped ricotta, tri colored carrot ribbons,
sage, brown butter, grana padano*

GRILLED OCTOPUS 16

olivada, red fennel chimmi, herb tortilla crumb

MUSSELS 17

*charred tomato & onion broth, house made
chorizo, green chili, corn, lime, cotija, dippy bread*

HOUSE CURED GRAVLAX 12

*pastrami style salmon gravlax, hard boiled egg,
capers, pickled red onion, rye croutons,
horseradish chantilly, salmon roe*

SOUP

SHE-CRAB SOUP 11

velvety cream, she-crab roe, lump crab, sherry

CHILLED CARROT & GINGER 9

black lentils, scallion-herb oil

SIDES

TRUFFLE FRIES 8

GRILLED BROCCOLINI 7

SMASHED MARBLE POTATOES 6

CARAMELIZED BRUSSELS 7

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 guests or more.

Menu created by Executive Chef Mark Davis & Sous Chef Brian Greene

SALAD

COBB SALAD 14

tossed greens, tomatoes, avocado, chopped bacon, grana padano, blue cheese-ranch

THREE WAY BEET SALAD 13

*lemon-thyme roasted beets, honey whipped ricotta, red beet vinaigrette, goat cheese crumbles,
beet greens-arugula-butterhead lettuce*

FRISÉE-LARDON SALAD 12

frisee, arugula, crispy pork lardons, pomegranate-sherry vinaigrette, mandarin orange, six minute egg

RUSTIC CAESAR 10

housemade caesar dressing, romaine, parmesan, anchovies, herb croutons

ADDITIONS CHICKEN 7 | GRILLED STEAK 10 | CRAB CAKE 15 | SEARED SCALLOPS 15

ENTREES

GREEN HILL FARM DRY AGED PORK CHOP 24

local 10 oz. center cut pork chop, house made cinnamon-rosemary apple sauce, smashed marble potato, tart cherry drizzle

CRISPY DUCK CONFIT 29

*local Jurgielewicz duck leg & thigh, marinated shaved fennel, frisee, baby arugula, ruby red grapefruit
pickled radish, blueberry-sherry vinaigrette*

GRILLED WHOLE BRANZINO 37

*red & green chimmichurri, baby arugula tossed with fresh cilantro, asparagus, red onion,
charred tomatoes, meyer lemon-thyme vinaigrette*

ALLEN BROTHERS NY STRIP 39

smoked-chili rub, smashed marble potatoes, caramelized brussels with bacon & root beer

HERB BRINED CERTIFIED ORGANIC CHICKEN 24

Freebird Farms 8 oz. skin-on breast, broccolini & wild mushrooms, smashed marble potatoes

GRILLED RAINBOW CAULIFLOWER 15

*rainbow carrots, wild mushrooms, cauliflower puree, quinoa-black lentil salad, frisee,
marinated shaved fennel, scallion-herb oil*

SEARED SCALLOPS 34

*edamame-white bean and bacon succotash, truffled cauliflower puree, grilled broccolini,
tobacco straw onions*

THE POTTHAST BROTHERS BURGER 16

*8 oz. custom blended short-rib-chuck-top round, smoked gouda, caramelized onions, house cured
bacon, bread & butter pickles, butterhead lettuce, toasted challah roll, fries*

CRAB CAKES SINGLE 22 / DOUBLE 44

Downtown - jumbo lump crab cake, fries, nappa slaw

Uptown - jumbo lump crab cake, asparagus, peppadew remoulade, truffle fries

BRICK OVEN

choose your crust, choose your style | 12" flatbread, 14" thin crust pizza, or 14" cauliflower crust +\$3

WILD MUSHROOM & BOURSIN 10 / 16

boursin cheese, wild mushroom, arugula, white cheeses, tossed arugula, spicy honey

DUCK & FIG 13 / 19

confit duck, truffled fig compote, arugula, pickled red onion, crumbled goat, smoked mozzarella

MARGHERITA 9 / 14

fresh mozzarella, basil, san marzano tomato sauce

WEST COAST BBQ CHICKEN 12 / 17

coffee-bourbon bbq, roasted chicken, green chili, roasted corn, shaved red onion, smoked mozzarella

BUTCHERS HILL 13 / 19

local spicy italian style sausage, chorizo, pepperoni, bacon, white cheese