


### STARTERS

- MARYLAND CRAB CAKES** *sweet corn puree, pistachio pesto, dressed baby spinach...16*
- HUMMUS & PITA** *house-made hummus, olive oil, fried chickpeas, artichoke hearts, warm pita bread, fresh cut veggies...10*
- BEEF CARPACCIO** *beef tenderloin, parmesan, black garlic aioli, mustard greens, grilled ciabatta...14*
- CALAMARI FRITTI** *breaded calamari, crispy sweet potatoes, lemon, herbs, agrodolce sauce, lemon aioli...12*
- CHARCUTERIE** *rotating selection of artisanal salumi and cheeses, pickled veg, roasted grape mostarda, almonds, ciabatta...18*
- BRUSCHETTA** *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...12*
- CRISPY BRUSSELS SPROUTS\*** *Vermont maple syrup, bacon, miso crème fraiche, tart apple, togarashi...10*
- WINTER SQUASH GNOCCHI** *pancetta, shallot, roasted garlic, parmesan, garlic cream, turnip greens, candied walnuts...12*
- BRULEED BONE MARROW** *bacon and red onion confiture, pickled mustard seeds, baby arugula, grilled ciabatta...15*
- STEAMED SHRIMP DUMPLINGS** *shrimp shumai, charred orange sweet soy, shrimp and chili broth...15*


### SIDE SALADS & SOUPS

- GREEK\*** *mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...7*
- CAESAR** *chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...7*
- BEET\*** *roasted beets, goat cheese panna cotta, pistachio crumble, winter citrus, citrus vinaigrette ...7*
- HOUSE SOUP\*** *tomato-based chicken and vegetable with wild rice...7*
-  **LOBSTER BISQUE** *creamed sherry lobster bisque, butter poached lobster, sherry whipped mascarpone, chive oil...10*

### CHEF FEATURES

- 8oz CENTER CUT FILET\*** *Yukon gold puree, gorgonzola crust, asparagus, Cabernet demi-glace...40*
- 12oz KC STRIP\*** *Yukon gold puree, lemon-bone marrow butter, grilled broccolini...36*
-  **6oz FILET "OSCAR"** *Yukon Gold Puree, grilled asparagus, butter poached lobster, Bearnaise...39*
- BRAISED SHORT RIB** *house made winter squash gnocchi, turnip greens, braising reduction, tobacco onions...36*
-  **ESPRESSO CRUSTED VENISON** *black truffle pommes duchesse, poached salsify, huckleberry and port demi-glace...45*
- YAYA'S DOUBLE CUT PORK CHOP\***  
*Yoder Farms, Brussels sprouts, apple, pickled mustard seed, bacon, crème fraiche, grilled cauliflower puree...24*
- SCOTTISH SALMON\*** *roasted celery root puree, grilled carrots, lemon citronette, pomegranate...29*
- DIVER SCALLOPS\*** *haricots verts, bacon creamed leeks, fondant potato, persimmon jam ...32*
-  **CHILEAN SEA BASS** *confit tri-color fingerling potatoes with lobster, grilled broccolini, sherry lobster bisque sauce...43*
- BRICK OVEN ROASTED CHICKEN\*** *crispy potatoes, chicken jus and butter emulsion, roasted garlic, kalamata olives, caperberries...23*
- WILD BOAR RAGU** *fresh linguine, herb-lemon gremolata, whipped marscapone...20*
- CANESTRINI** *lemon "basket" pasta, shrimp, sweet crab, peas, fennel, cherry tomatoes, garlic cream sauce...23*

### DESSERTS

-  **PASSION FRUIT PANNA COTTA** *red velvet, dark & white chocolate, passion fruit caviar...13*
- CHOCOLATE PHYLLO BROWNIE** *chocolate brownie wrapped in phyllo dough, baked, served a la mode...10*
- CRÈME BRÛLÉE** *bourbon vanilla, turbinado sugar, fresh berries, shortbread cookie...9*
- CHEESECAKE** *house-made vanilla-chèvre cheesecake on pistachio crust, strawberry compote...10*