



Dinner Menu

SOUP

CREAM OF CRAB | *fresh Maryland lump crab, touch of sherry, hint of Old Bay* | 9 | 15

MARYLAND CRAB | *Natty Boh tomato broth, Maryland lump crab, mixed vegetables, Old Bay* | 8 | 14

SALAD

CAESAR SALAD | *romaine, baby arugula, crumbled garlic crostini, fried capers, Pecorino Romano, house-made Caesar dressing* | 9 | 14

CHOPPED SALAD | *seasonal greens, cucumbers, red peppers, tomato, asiago cheese, chopped egg, dried cranberry, smoked bacon, roasted sunflower seeds, chipotle ranch or balsamic vinaigrette* | 15

PATALIE | *field greens, grape tomato, shaved carrot, red onion, local radish, balsamic vinaigrette* | 8 | 13

WATERMELON & FETA SALAD | *compressed watermelon, sheeps milk feta, baby arugula, mint, shaved red onion, toasted pepitas, lavender herb vinaigrette* | 16

ADD chicken | 9 | *U-15 Gulf shrimp* | 12 | *Verlasso Salmon* | 14 | *prime filet tips* | 16 | *Ahi tuna* | 16 | *U-10 scallops* | MP | *crab cake* | MP

APPETIZER

ARTISANAL CHEESE AND CHARCUTERIE BOARD | 29 | 44

BEEF CARPACCIO | *juniper rubbed prime beef tenderloin, espresso black garlic crema, pickled shallots, crispy leeks, dressed micro arugula, sea salt, truffle oil, shaved Parmesan Reggiano, garlic crostini* | 17

FRENCH DIP BAO BUNS | *shaved prime rib, sriracha onions, tiger aioli, gruyere cheese sauce, au jus* | 17

TUNA TOSTADA | *cast iron seared sushi grade Ahi tuna, crispy corn tortilla, Richardson's charred corn salsa, burnt avocado crema, salsa verde, picked cilantro* | 17

OLIVIA'S MUSSELS | *PEI mussels, nduja, spicy Italian sausage, charred onions, garlic, confit tomato, pomodoro sauce, charred focaccia* | 17

CHAR GRILLED OYSTERS | *local Chesapeake oysters, parsley, lemon, truffle herb compound butter, aged parmesan, crusty bread, charred lemon* | 16

CHICKEN FRIED DEVILED EGGS | *buttermilk and herb marinade, B&B pickle relish, rosemary hot sauce, chives* | 11

FRIED GREEN TOMATOES | *Richardson Farms corn meal dusted, herb and Old Bay encrusted, jumbo lump crab, sherry cream, dressed greens, roasted tomato vinaigrette* | 18

LONG STEM ARTICHOKES | *marinated and sous vide grilled artichokes, shaved Grana Padano, charred lemon, sweetie drops, 25 year aged balsamic of Modena, Maldon salt, baby arugula, EVOO* | 15

CHEESESTEAK EGG ROLLS | *shaved ribeye, caramelized onions, Coopers American, chipotle ketchup* | 14

GARLICKY SHRIMP | *U-15 Gulf shrimp, shaved garlic, confit tomato, shallot white wine butter sauce, house-baked focaccia* | 16

WAGYU POTSTICKERS | *house-ground prime filet, ground wagyu beef, shallot jam, sweet soy and hoisin sauce, scallion* | 16

SIDE

MAC AND CHEESE | 7 | *add crab* | 17 | **SEASONAL RISOTTO** | 8 | **CRAB FRIED RICE** | 16 |

SEASONAL VEGETABLE | 4 | **STEAKHOUSE CREAMED CORN** | 6 | **WHIPPED YUKON POTATOES** | 5 |

HOUSE CUT FRIES | 4 | **BIG BOY BAKED BEANS** | 7 | **STEAKHOUSE CREAM MUSHROOMS** | 9 |

ZACK TRABBOLD: EXECUTIVE CHEF / OWNER | **MIKE FUGGITTI: CORPORATE EXECUTIVE CHEF** |
MIKE EVERD: CORPORATE EXECUTIVE CHEF | **NICOLE STANDISH: GENERAL MANAGER**



Dinner Menu

AWARD WINNING ENTREE FOR TWO

BEEF WELLINGTON | 18 oz Braveheart Prime Farm black angus tenderloin, mushroom duxelle, puff pastry, bordelaise, whipped Yukon potatoes, steakhouse creamed corn | 115

3 LB TOMAHAWK | Braveheart Farms bone-in tomahawk, red wine demi-glace, whipped Yukon potatoes, steakhouse creamed corn | 145

ENTREE

BEEF STROGANOFF | fresh house-cut pappardelle pasta, Braveheart Farm prime filet tips, roasted exotic mushroom, fresh herbs, sour cream, bone marrow beef broth, braised Cipollini onions, bleu cheese | 35

AIRLINE BBQ CHICKEN | sous vide ABF double airline breast, Sagamore infused chipotle BBQ, low country potato salad, big boy baked beans, house-baked everything biscuit | 29

BOUILLABAISSSE | Chesapeake rockfish, U-15 Gulf shrimp, PEI mussels, MD blue crab claws, aromatic rice, roasted tomato saffron broth, Cippolini onion, fresh herbs | 48

PORTABELLO | grilled portabello, balsamic and EVOO marinated, charred artichoke, baby spinach, cherry tomato, agro dulce Cippolini onions, roasted tomato vinaigrette, olive tapenade, deconstructed goat cheese croquette | 25

CONFIT DUCK | Jurg & Son confit duck legs, togerashi white miso glaze, Szechuan MD crab fried rice, dressed frisee, crispy glass noodle, unagi | 46

CRAB CAKES | duo of Maryland style colossal crab cakes, malt fries, seasonal vegetable, Local aioli, charred lemon | MP

BRAVEHEART FARM FILET | 8oz Braveheart Farms black angus beef tenderloin, whipped Yukon potatoes, steakhouse creamed corn, red wine demi-glace, black garlic truffle compound butter | MP
add 8oz cold-water lobster tail | MP | add 6oz MD style colossal crab cake | MP

VERLASSO SALMON | char grilled Verlasso salmon, sous vide and grilled artichokes, black lentils, confit tomato, baby spinach, Cipollini onion, sweet corn veloute, sugo vinaigrette | 38

PORK MILANESE | frenched Berkshire pork chop, parmesan & herb encrusted, whole grain mustard cream, mushroom asiago risotto, dressed baby arugula, cherry tomatoes, shaved Grana Padano, aged balsamic | 39

48 HOUR SHORT RIB | sous vide Braveheart Farms short rib, whipped Yukon potatoes, thyme honey glazed baby carrots, agro dulce Cippolini onions, roasted exotic mushrooms, ying & yang demi | 52

STEAK FRITES | 16oz Braveheart Farms black angus prime rib, steakhouse mushrooms, tiger sauce, truffle herb parmesan frites, au jus dipper | 58

DAYBOAT SCALLOPS | porcini encrusted U-10 Dayboat scallops, roasted wild mushroom risotto, sweet corn veloute, tomato vinaigrette, local charred corn and roasted shishito pepper maque choux | 44

SHRIMP AND GRITS | BBQ blackened U-15 Gulf shrimp, stone ground grits, five cheese blend, smoked cherry wood lardons, Sagamore chipotle drizzle, Alabama white sauce, spicy aromatic shrimp oil | 32

LOBSTER LINGUINE | fresh squid ink linguine, butter poached cold water lobster, tarragon and basil, uni lobster tomato cream, Meyer lemon parmesan crumb, shaved asiago, dressed Fresh Source Farms micro arugula | 49

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