



***Celebrating Patio Season!***  
***Available 5:00-6:30 pm Daily at the Patio and Bar***  
***#OurPatioPops***

**With the Purchase of One Beer, Wine, or Cocktail**  
**All \$12**

½ Dozen Raw Oysters on the Half Shell  
House Cocktail Sauce, Red Wine Mignonette

Cold Smoked Salmon Tartare  
Cucumber, Ponzu, Yuzu, Sesame, Peanut, Chili

Ruby Farms Steak Tartare  
Traditional Accompaniments, Toasted Brioche

Tarte Flambée Forestière  
Roasted Champignon Mushroom, Caramelized Onions, Gruyère, Crème Fraîche

Tarte Flambée Gratinée  
Bacon Lardons, Caramelized & White Onions, Gruyère, Crème Fraîche

Soft Shell Crab Sliders  
Chili Garlic Pickles, House Tartar Sauce, Buttered Parker House Rolls



## **Canapé Bites**

Foie Gras Tacos- 2 for \$10  
Banana Taco Shell, Preserved Fruit, Spiced Pistachios

Patatas Bravas- 7 for \$8  
Mille Feuille, Roasted Tomato

Scallop Crudo- 3 for \$9  
XO Sauce, Shoyu Braised Lotus Root, Togarashi, Finger Lime, Shiso

Crêpinettes – 3 for \$9  
Braised Short Rib, Jus, Frisée Salad

Brandade Toasts- 5 for \$10  
Whipped Salt Cod, Grilled Brioche, Caviar

## **Bar Shares**

½ Dozen Raw Oysters on the Half Shell \$18  
House Cocktail Sauce, Red Wine Mignonette

Cold Smoked Salmon Tartare \$16  
Cucumber, Ponzu, Yuzu, Sesame, Peanut, Chili

Ruby Farms Steak Tartare \$18  
Traditional Accompaniments, Toasted Brioche

Foie Gras Fabergé Egg \$27  
Manjari Chocolate, Duck Confit, Pistachio, Sour Cherry Powder

Cheese Selection 3 for \$18 / 5 for \$24  
Served with seasonal accompaniments



## **Celebrating Maryland Soft Shell Crab Season**

Soft Shell Crab Sliders \$24

Chili Garlic Pickles, House Tartar Sauce, Buttered Parker House

### **Tarte Flambée**

*Our Version of the Classic Alsatian Crisp Flatbread* \$18

Forestière

Roasted Champignon Mushroom, Caramelized Onions, Gruyère, Crème Fraîche

Gratinée

Bacon Lardons, Caramelized & White Onions, Gruyère, Crème Fraîche

### **Bar Entrées**

Seasonal Salad \$18

Lettuce Mix, Celery, Lemon Vinaigrette

Mushroom and Onion Tortellini en Brodo \$25

Prosciutto Broth, Pecorino, Hazelnut

Tagliolini all'Amatriciana \$22

Tomato, Chili, Bacon, Caramelized Onion

Ora King Salmon \$28

Chicories, Dandelion, Winter Citrus Vinaigrette

Mirabelle Roast Dip \$21

Peppercorn Roasted Top-Round, Gruyère, Caramelized Onions

Mille Feuille Fries, Petite Green Salad

Chef's Burger \$20

Smoked Gruyere, Caramelized Bacon & Onion Jam, Foie Gras Ganache, Aioli, Butter Fried

Brioche, Mille Feuille Fries

Painted Hills NY Strip \$43

Short Rib Crêpinette, Mille Feuille, Truffle Caramelized Onion

Creamed Dandelion, Roasted Nebrodini Mushroom



