



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

Forestière
Morel Mushroom, Pork Belly, Pickled Ramp, Caramelized Onions, Gruyère, Crème Fraîche

Margharita
Heirloom Tomato, House-made Ricotta, Basil, Crème Fraîche

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



Canapé Bites

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

Bar Shares

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

Citrus Cured Hamachi \$14
Matcha Vinegar, Aji Amarillo, Shiso

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

Morel Mushroom, Pork Belly, Pickled Ramp, Caramelized Onions, Gruyère,
Crème Fraîche

Margharita

Heirloom Tomato, House-made Ricotta, Basil, Crème Fraîche

Bar Entrées

Spring Lettuce Cornucopia \$16

Petite Lettuce, Peas, Brioche, Green Goddess

Mushroom and Onion Tortellini \$21

Delta Queen Green Asparagus, Morels, Parmesan Fondue

House Made Tagliolini \$22

Uni Butter, Parmesan

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 \$22

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