



Celebrating Patio Season!
Available 5:00-7:00 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
Morel Mushroom, Pork Belly, Pickled Ramp, Caramelized Onions, Gruyère, Crème Fraîche

Tarte Flambée – 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 - \$9

Patatas Bravas
Mille Feuille, Roasted Tomato

Squash Blossom Fritters
Corn, Roasted Red Pepper

Summer Scallop
Cornichon, Caper, Celery

Crépinettes
Braised Short Rib, Jus, Frisée Salad

Foie Gras Tacos
Caramelized Banana, Pistachio

Lobster Cornets
Lobster Salad, Sherry Pearls

Bar Shares

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

Cool-Heat Poached Shrimp \$20
Cool-Heat Cucumber Broth, Allium Bud “Capers,” Jalapeño

Cold Smoked Salmon Tartare \$18
Citrus Cure, Matcha Vinegar, Aji Amarillo, Shiso

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

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

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

Lettuce Cornucopia Salad \$18

Petite Lettuces, Peas, Brioche, Green Goddess
Add Shrimp -10, Poached Salmon -12, NY Strip -20

Ricci di Mare \$27

Santa Barbara Sea Urchin, House Made Tagliolini Pasta

Ora King Salmon \$28

Chicories, Dandelion, 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 Crépinette, Mille Feuille, Truffle Caramelized Onion
Creamed Dandelion, Roasted Mushroom

