



All charcuterie & sausage is house made with Berkshire Pork and all-natural ingredients.



Burgers are made of 100% Certified Angus Beef ground in-house daily, served on freshly baked buns.

Executive Chef Ed Scarpone

DINNER

Pastry Chef Colin Lewis

• BITES TO SHARE •

TARTE FLAMBÉE 14.
fromage blanc, bacon, onions

OEUF MIMOSA 12.
eggs, brioche, caviar, chives

CURRIED HERRING 15.
green apple, celery, potato

OYSTERS
chef's daily selection
EAST COAST 18. | WEST COAST 23.

SMOKED SALMON TUILE 18.
crème fraîche, everything bagel seasoning

CRISPY CALAMARI 13.
red rye beer batter, vidalia onions
spicy pickled peppers, kaffir lime cream

CHARCUTERIE PLATE 29.
trio of mustards, sourdough

PÂTÉ DE CAMPAGNE 12.
frisée, whole grain mustard, country bread

RILLONS CROUSTILLANTS 14.
crispy and tender pork belly
dijon mustard, cracked pepper

• APPETIZERS •

SEASONAL MARKET

CHILLED PEPPER-TOMATO SOUP 11.
smoked eggplant, basil

CHOP-CHOP 12.
romaine, avocado, shishito pepper, carrots
watermelon, mushrooms, ginger-sesame dressing

SHRIMP COCKTAIL 16.
avocado, hearts of palm, french cocktail sauce

TUNA CRUDO 18.
harissa-sesame sauce, cucumber
radish, crispy rice

GARDEN SALAD 13.
baby lettuce, herbed fromage blanc
radish, haricots verts

HEIRLOOM TOMATOES 18.
burrata, cucumber, balsamic

CRISPY EGG 14.
broccoli rabe, radish, anchoise

SWEET AND SOUR EGGPLANT 14.
honey baked eggplant, sherry vinegar
sumac yogurt, mint, chickpea socca

**HAND-CUT STEAK TARTARE
APP 14. | MAIN 26.**
black angus beef, pickled vegetables
egg dressing, grilled ciabatta

FOIE GRAS TERRINE 21.
plum, quinoa, milche, toasted brioche

ESCARGOT FRICASSÉE 17.
chicken oysters, parsley, hazelnut

MARYLAND CRAB PERSILLADE 16.
sweet garlic custard, mushroom
tomato, crispy farro

• HOUSE MADE SAUSAGES •

SMALL PLATES

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SAUSAGE DUO 25.
choice of any two sausages with garnishes

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TUNISIENNE 15. | ON A BUN 12.
lamb & mint merguez, harissa
lemon braised spinach, chickpeas

THAI 13. | ON A BUN 12.
pork, lemongrass, red curry, green papaya
basil fried rice, chili sauce, quail egg

BEAUJOLAISE 13.
pork, mushrooms, onions
bacon & red wine link, lentils de puy

VERMONT 13.
pork & cheddar link, hash browns
red onion crème fraîche

ON THE BONE

FLUKE GRENOBLOISE 26.
cauliflower, grape, dandelion

COQ AU VIN 29.
mushrooms, lardons, pearl onions
spätzle

**PRIME DRY AGED
BONE IN RIBEYE 68.**
confit shallot, roasted mushrooms
sauce bordelaise

HARISSA SPICED LAMB CHOP 48.
cucumber couscous, minted yogurt

• MAINS •

**LINGUINI DU SUD
APP 21. | MAIN 31.**
lemon-saffron pasta, scpia
shaved bottarga, wilted arugula

ATLANTIC SALMON 26.
artichoke-carrot barigoule, carrot, basil pistou

TRUITE AU LARD ET SAUGE 28.
pancetta-wrapped river trout, sage
oyster mushrooms, potato écrasé

ROASTED DUCK BREAST 31.
scallion, beet, horseradish

FRIED CHICKEN 26.
watermelon, collard greens, frite de gris, "DBQ" sauce

BLACK ANGUS BEEF DUO 31.
hanger steak, white beans
tomato & oxtail ragout, beef jus

BURGERS

THE YANKEE 15.
7 oz beef patty with iceberg, tomato
vidalia onion, sesame bun, pickle & fries
ADD CHEDDAR OR BACON 2.

THE CRABBY 22.
7 oz beef patty topped with a maryland crab cake
boston lettuce, tartar sauce
potato bun, coleslaw & fries

THE FRENCHIE 19.
7 oz beef patty with confit pork belly
arugula, tomato-onion compote, morbier cheese
peppered brioche bun, cornichon, mustard & fries

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MÉNAGE À TROIS
the yankee, the crabbie, and the frenchie
with the works
48.

SIDES, 7.

french fries
pomme purée
basil fried rice
tender spinach

roasted carrots
late summer beans
broccoli rabe
mixed mushrooms