

• LUNCH •

STARTERS

HIRAMASA SASHIMI
navel orange, hearts of palm,
shoyu hibiscus vinaigrette \$17

LOCAL CHESAPEAKE
BAY OYSTERS (1/2 DOZ.)
pique, ginger ketchup \$18

BLUE CRAB CAKE
sweet potato puree, green
apple salad \$22

HAM & CHEESE CURDS
prosciutto san daniele,
tiger sauce, pickled vegetables \$15

CHICKEN NOODLE
SOUP
classic veggies, hand-
made noodles, herbs \$8

TARTARE
chopped truffles, capers, mustard
seed, grilled country bread
tuna: \$16 steak: \$18

SALADS

4 LETTUCE CAESAR
WI parmesan, anchovy,
crouton \$14

ENDIVE, ARUGULA,
FRISÉE
soft boiled egg,
new hampshire bacon \$12

SPINACH, BABY KALE &
LOLA ROSA
root vegetables, firefly
chevre kumquat \$12

CHOPPED
classic vegetables, amish
cheddar, buttermilk \$12

VEGGIE BOWL
100% plant-based whole
vegetable salad \$12

ADDITIONS

BELL & EVANS CHICKEN \$8

GRILLED SALMON \$14

CRABCAKES \$20

BIGEYE RARE TUNA \$12

STEAK \$14

SANDWICHES

choice of fries, homemade
chips or dressed greens

DRY-AGED BURGER*
brioche, goat essa cheddar,
truffle aoli, bacon \$22

CHICKEN BURGER
brioche, vermont smoked
cheddar \$17

CANNIBAL SANDWICH*
chopped steak tartare,
chili, dried tomato,
watercress \$18

DRY-AGED BEEF DIP
beef jus, fontina,
pickled jalapeno \$18

GRIDDLED HAM & CHEESE
smoked ham, hook's 3 year
cheddar, tomato soup \$16

ENTREES

9 OZ BOTTLENECK
STEAK FRITES*
garlic fries, roast mushrooms,
dry-aged beef jus \$32

TUNA AU POIVRE
'STEAK' FRITES*
garlic fries, asparagus provencal,
green bernaise \$28

GRILLED BRANZINO*
kumquat, honey mushroom, baby
bok choy, red wine ponzu \$38
half-portion \$22

SPICED
LONG ISLAND DUCK*
hearts of palm, peanut hot honey \$36

STEAKS

DRY-AGED
GRASSFED
LOCAL (VA)

22 OZ. BONE IN
RIB EYE* \$75

PRIME DRY-AGED

14 OZ NY STRIP* \$48

18 OZ DELMONICO* \$58

22 OZ BONE IN
RIB EYE* \$65

TRADITIONALLY
AGED

16 OZ. BOTTLENECK* \$48

10 OZ. RIB CAP* \$70

9 OZ. FILET* \$48

SAUCES \$2 EA

TIGER, GREEN BERNAISE,
DRY-AGED BEEF JUS,
STEAK SAUCE,
JALAPENO SALSA VERDE

SIDES

CREAMED SPINACH \$12

7 ROASTED MUSHROOMS \$12

BLACK TRUFFLE FRIES \$14

ASPARAGUS PROVENCAL \$13

CORN PUDDING ESQUITE \$11

CLASSIC MASHED \$11

GRILLED BROCCOLINI &
SUNFLOWER ROMESCO \$12

BUSINESS CLASS PRIX-FIXE \$25

FIRST COURSE

SPINACH, BABY
KALE & LOLA ROSA
or

TOMATO SOUP

SECOND COURSE

BOTTLENECK STEAK

or

HALF-ORDER
BRANZINO

or

¼ FRIED CHICKEN
(LIGHT OR DARK)
½ CHICKEN ADD \$8

DESSERT TO GO

SALTED CHOCO-
NUT COOKIE

or

CINNAMON ROLL

WINES BY THE GLASS

SPARKLING

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|---------------------------------|------|
| SIMONET BLANC DE BLANC, BRUT NV | \$10 |
| ADAMI, ITALY, PROSECCO | \$12 |
| POL ROGER CHAMPAGNE, BRUT NV | \$22 |
| COTE MAS, FRANCE, BRUT ROSE NV | \$14 |
| FATTORIA MARETTO, LAMBRUSCO | \$12 |
| JCB SPARKLING ROSE CREMANT | \$15 |

ROSÉ

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|------------------------------------|------|
| LANGUEDOC BLEND, GRENACHE/CINSAULT | \$12 |
| MELLOT, SANCERRE | \$14 |
| MUGA ROSADO, GARNACHA | \$11 |
| COMMANDERIE DE LA BARGEMONE | \$13 |

WHITE

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| CAKEBREAD, SAUVIGNON BLANC | \$19 |
| DOM. BELLEVUE, SAUVIGNON BLANC | \$10 |
| MELLOT SANCERRE, SAUVIGNON BLANC | \$17 |
| CHEHALEM, PINOT GRIS | \$12 |
| HERMAN J. WEIMER, RIESLING | \$12 |
| KALARIS, CHARDONNAY | \$19 |
| TYLER, CHARDONNAY | \$15 |
| BROCARD, BOURGOGNE BLANC | \$12 |

RED

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|------------------------------------|------|
| CARSON SCOTT, PINOT NOIR | \$13 |
| F. MIKULSKI, BORGOGNE ROUGE | \$16 |
| NOVELTY HILLS, MERLOT | \$14 |
| LYETH, PETIT SYRAH BLEND | \$12 |
| FAMILLE PERRIN, CÔTES DU RHÔNE | \$14 |
| ALTA VISTA, MALBEC | \$12 |
| THE PRISONER, ZINFANDEL BLEND | \$19 |
| JUSTIN, CABERNET SAUVIGNON | \$18 |
| NEWTON SKYSIDE, CABERNET SAUVIGNON | \$14 |
| CAYMUS, CABERNET SAUVIGNON | \$33 |

COCKTAILS - \$15

SMOKE AND FIRE

smoked pisco, orange liquor, blood orange, cayenne cinnamon rim

THE GOLDEN TICKET

jw gold label, cynar, lillet blanc, grapefruit zest

A MULE'S ESCAPE

altos reposado, fresh lime juice, luxardo aperitivo, bruto americano, ginger beer

NEW WISCONSIN OLD FASHIONED

bourbon, korbel brandy, simple syrup, bitters, luxardo-sprite espuma

THE GINSIDER

tanqueray 10, basil syrup, fresh lime juice, orange

IRISH GENTELMAN

connemara irish whiskey, kahlua, bitters, orange peel

LET OFF WITH A WARNING

altos blanco tequila, fresh lime juice, jalapeno cilantro syrup, ginger liqueur, grapefruit bitters

EAST MEETS WEST

bastille 1789 french whiskey, amere nouvelle, reagens, compressed soda, candied blood orange

BEERS

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| PERONI | \$9 |
| LAGUNITAS LIL SUMPIN' PALE ALE | \$9 |
| DUVEL BELGIUM PALE ALE | \$13 |
| GOOSE ISLAND IPA | \$9 |
| HEINEKEN | \$8 |

NON-ALCOHOLIC

ROSEMARY SPARKLER

rosemary mint syrup, pineapple and cranberry juice, fever tree tonic water \$6

ALL ABOUT THAT BASIL

basil syrup, lemon, grapefruit and pineapple juice, fresh basil, fever tree tonic water \$6

VINTAGE SPIRITS COLLECTION

1940 HAIG & HAIG SCOTCH \$225 / OZ

1960'S MARTELL CORDON ARGENT COGNAC \$225 / OZ

1960'S HENNESSY BRAS ARME COGNAC \$90 / OZ

1960'S ARC DE TRIUMPH CALVADOS \$90 / OZ

1950'S OLD WELLER 107 BOURBON \$160 / OZ