

SKINNY DIPPER OYSTER tomato water, caviar, sparkling wine | 4

LOBSTER ROLL kennebec potato, challah, chesapeake seasoning | 10

PRAWN tempura batter, light toasted nori, sesame seed | 6

SHISHITO PEPPERS garlic scape, cotija, radish | 8

PORK BELLY tomato jam, peppergrass, cheddar chive biscuit | 5

GREEN GARLIC tom cove clams, black garlic, onion blossoms | 12

HEIRLOOM TOMATO burrata, tomato dashi, olive crouton | 13

SCALLOP green tomato ceviche, cucumber, red onion, radish | 14

FOIE GRAS blueberry, juniper, cocoa | 17

PORK JOWL pumpernickle, oysters, purslane, pickling spice | 14

YELLOWFIN TUNA charred avocado, smoked beet, rose vinegar | 15

CHARRED CABBAGE onion soubise, vegetable, guajillo chili | 15

OCTOPUS tomatillo, chorizo seasoning, kaffir lime aioli | 14

SMOKED PEPPER ORECCHIETTE md blue crab, tomato, coconut, curry, pepperoni | 18

CHITARRA parmesan brodo, hickory smoke, heirloom tomato pomodoro | 14

GOATS CHEESE SCARPINOCC chanterelle mushroom, arrow leaf spinach, chamomile | 17

CALAMARI BOLOGNESE squid cavatelli, pepperoni, parmesan | 14

ARTIC CHAR bok choy, kimchi, beech mushroom, puffed skin | 22

LAMB braised shoulder, mushroom oatmeal, maitake chips, fava beans | 25

BLACK BASS summer squash, leeks, zucchini pesto | 23

KING TRUMPET MUSHROOM black garlic, sesame panises, daikon, chive | 20

LOBSTER creamed corn, coconut, lobster mushroom, ranch corn chips | 39

8 OZ DRY AGED NY STRIP chimichurri, cipolini onion, beef dripping potato puree | 36

CHICKEN farro, butternut squash, grapes, pepitas, ground cherries | 26

KEY LIME bay leaf ice cream, ginger streusel, toasted marshmallow | 8

COCONUT calamansi, black sesame seed | 8

CHOCOLATE hazelnut ice cream, orange, rosemary | 8

PEACH balsamic, almond, cardamom, basil | 8

MONOCACY ASH walnut butter, blackberry compote, blackberry sorbet | 8

## CHEF'S TASTING MENU

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SPRING ONION hudson valley foie gras, linderra farm honey vinegar

SKINNY DIPPER OYSTER tomato water, sparkling wine, domestic caviar

PRAWN tempura batter, light toasted nori, sesame seed

FLYING DOG BREWERY SPENT GRAINS browned coconut solids, carrot, cultured buttermilk

SCALLOP green tomato ceviche, cucumber, red onion, radish

GREEN GARLIC tom cove clams, black garlic, onion blossoms

CHARRED CABBAGE onion soubise, veget8, guajillo chili

GOATS CHEESE SCARPINOCC chanterelle mushroom, arrow leaf spinach, chamomile

ARCTIC CHAR bok choy, kimchi, beech mushroom, puffed skin

LAMB braised shoulder, mushroom oatmeal, maitake chips, fava beans

KEY LIME ginger streusel, bay leaf ice cream, toasted marshmellow

CHOCOLATE hazelnut ice cream, orange, rosemary

chef bryan voltaggio and staff

tasting menu | 125 beverage flight | 75