Raw Bar

ASK YOUR SERVER ABOUT TODAY’S OYSTERS served with cocktail sauce & mignonette 4/EA

MUSSELS ESCABECHE carrot & ginger 17.

SNOW CRAB CLAWS served with bagna cauda aioli 4/EA

Starters

SEASONAL GREENS shaved vegetables, picked herbs, dijon vinaigrette 12.

ROASTED CHESAPEAKE OYSTERS fermented chili butter, meyer lemon, herbs, breadcrumbs 18.

STEAK TARTARE TOAST sourdough, idiazabal, pickled mushrooms, hazelnuts, tomato 18.

RICOTTA TOAST sourdough, fennel pollen & honey 8.

BURRATA & PEARSSeckel & Asian pears, pumpkin seeds, watercress, aged balsamic 18.

Pizzas

MARGHERITA tomato, mozzarella, basil 19.

GARLICKY CLAM PIE cherrystone clams, lemon, parsley, chili 24.

SWEET & SPICY soppressata, pepperoni, sausage, honey 23.

PIZZA ALLA NORMA eggplant, castelvetrano olives, ricotta, basil 23.

FALL FEVER maitake + woodear mushrooms, mozzarella, pistachio pesto 23.

Pastas

SPAGHETTI CACIO E PEPE pecorino & black pepper 23.

RIGATONI BOLOGNESE braised lamb & n’duja, pepperoncini, pecorino toscano 26.

MAFALDINE ALLA VODKA chesapeake jumbo lump crab meat, breadcrumbs, basil 29.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS