

## Dinner

**Frites & Béarnaise - (v, gf) \$12**

**Mac n Cheese - Cheddar cheese, breadcrumbs (v) \$12**

**Crispy Cauliflower - Nuoc mau, feta, pickled chilis (gf) \$19**

**French Onion Soup – Dashi/mushroom broth, crostini, Gruyere (v) \$18**

**Oeufs en Mayo – Soft boiled egg, roe, tonnato, little gem, breadcrumbs \$19**

**Scallion Pancake - Salmon & Paddlefish roe, crème fraiche, kimchi \$18**

**Manifest Bread Panzanella - Grilled corn, tomato, cucumber, grilled lemon dressing (v) \$20**

**Grilled Head on Shrimp – Pickled carrots & fennel, citrus, Champagne vin \$26**

**Sweet Corn & Scallop Risotto – Cherry tomatoes, wild mushrooms, Parm (gf) \$33**

**P.E.I. Mussels – Thai style Green Curry, coconut milk, ginger, Thai chili (gf) \$32**

**Braised Lamb Cavatelli - Sunburst squash, Za'atar tomato sauce, capers, Parm \$32**

**Rockfish - Soubise, seasonal veg, chimichurri, pea shoots (gf) \$33**

**Duck Frites – Sour cherry and black plum gastrique, frites (gf) \$29**

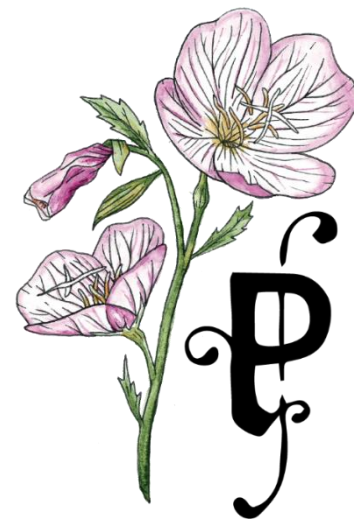
**Primrose Smash Burger – Gruyere, onion jam, mayo, frites \$23**

### Your hosts

General Manager - Erin Im

Executive Chef - Oliver Friendly

Chef de Cuisine - Antonio Viera



V=Vegetarian GF= Gluten Free CE= Contains Egg CN = Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any dietary restrictions. No substitutions, please. 10.24.23

# Beverage

## SPARKLING

Simonet, Blancs de Blancs, Vin de France, FR NV \$13

Hubert & Heidi Hausherr, Field Blend Pet Nat, Alsace, FR 2021 \$15

## WHITE

Les Salicaires, Grenache Blanc Blend, Roussillon, FR \$16

Sybille Kuntz, Dry Riesling Q.B.A, Mosel, DE 2021 \$16

Constantina Sotelo, 'Volandeira', Albariño, ES 2021 \$17

Dom. Vade, Chenin Blanc, Saumur (Loire,) FR 2022 \$17

## ROSE

Lightwell Survey 'Strange Collapse,' Red/White Blend, Shenandoah, VA 2021 \$15

## SKIN CONTACT

Aphros Wine Co., Loureiro, Vinho Verde, PT 2021 \$16

Old Westminster 'Salt,' Gruner Veltliner, Westminster, MD 2022 \$16

## LIGHTER RED

Martin Texier, 'La Boutanche,' Cinsault, Languedoc, FR MV \$15

Château Cambon, Gamay, Beaujolais, FR 2021 \$16

Neon Gold, Leon Gold x Super Glou, 'Neon Gold', Trollinger, Würtemberg, 2022 \$16

## MEDIUM PLUS+

Cavalier Pepe 'Vicis,' Aglianico, Campania, IT 2016 \$16

Les Croisille 'Cocori Cot,' Malbec Blend, Cahors, FR 2020 \$17

Franck Balthazar, Syrah Blend, Côtes du Rhône, FR 2021 \$18

## BEER

Kronenbourg 1664 Lager, Strasburg, FR (13 oz draft) \$8

Denizens Brewing Co. Bohemian Pils, Riverdale, MD (12 oz can) \$8

Zero Gravity 'Conehead' Citra IPA, Burlington, VT (16 oz can) \$12

## COCKTAILS

Blood Orange French 75 – Gin, lemon juice, blood orange, sparkling wine \$16

π – Rum, Calvados, housemade Macadamia Orgeat \$18

Agave Maria – Mezcal, Amaro Averna, Lime, Cinnamon Syrup \$18

Pepper Plane – Brandy, Aperol, Calabrian chili amaro, Szechuan syrup, lemon \$17

Ango Cobbler – Amontillado Sherry, Ango, fresh blackberry, Cinnamon syrup \$18

## SANS SPIRITS

Interpol – Blackberry shrub, lemon, elderflower tonic \$9

About Thyme - Orange, lime, thyme, ginger beer \$9

# Bottles

## SPARKLING

666 NV Cruse Wine Co. 'Traditions,' Blend, CA \$90

## WHITE

450 2021 Vicus, Greco di tufo, Campania, IT \$65

455 2020 Dom. De Eduard, Aligote, Burgundy, FR \$65

460 2020 Guy Baudin, Sauvignon Blanc, Pouilly-Fumé, Loire, FR \$75

465 2021 Glenn Manor, Sauvignon Blanc/P. Manseng, Front Royal, VA \$65

470 2021 Lightwell Survey, 'Goodbye Horses,' Dry Riesling Blend, Shenandoah, VA \$65

505 2021 Occhipinti 'Santa Margherita,' Grillo, Terre Siciliane, Sicily, IT \$95

510 2021 Dalia Maris, 'Piccolo Bianco', Friulano, Friuli, IT \$90

520 2021 Nicolas Maillet, 'Mâcon Igé, Chardonnay, Bourgogne, FR \$70

525 2021 Bertolino, Grillo, Marsala, Sicily, IT \$70

## CONTACT/ORANGE/WHATEVER?

545 2020 Terre di Confine, Vermentino Blend, Liguria, IT \$65

555 2020 La Graine Sauvage, Grenache Blanc Blend, Faugeres (Languedoc), FR \$60

## LIGHTER RED

805 2021 Ca'Di Mat, Garnacha, Gredos, ES \$70

810 2015 ARPEPE 'Rocca de Piro,' Nebbiolo, Valtellina, IT \$140

815 2021 Pedra Longa, Caino/Mencia, Rías Baixas, ES \$75

820 2020 Dom. Parent, Pinot Noir Grand Cru, Corton Le Renardes, (Burgundy), FR \$400

## MEDIUM AND BEYOND

830 2019 Cruse Wine Co. Valdiguié, Napa Valley, CA \$85

835 2020 Domaine des Accoles 'Les Rendez-vous,' Grenache, Rhône Valley, FR \$75

840 2019 Julien Sunier, Gamay, Fleurie, Beaujolais, FR \$75

845 2020 Lightwell Survey 'Weird Ones..' Cabernet Franc, Shenandoah, VA \$85

850 2021 Los Bermejos, Listan Negro Canary Islands, ES \$75

860 2020 Occhipinti, Frappato, Etna, Sicily \$140

865 2021 Marcel Richaud, Grenache Blend, Cairanne (S. Rhone,) FR \$85

870 2020 Chandon de Briailles, Pinot Noir, Savigny-Les-Beaune, Burgundy, FR \$180

875 2014 Calabretta, Nerello Mascalese, Mt. Etna, Sicily, IT \$75

880 2021 Fidesser\* 'Orbis,' Zweigelt Blend, Niederösterreich, AT \$80

885 2020 Hervé Souhaut, Syrah, Ardeche (Rhône,) FR \$90