



RAW BAR

EAST COAST OYSTERS
accoutrements

1/2 dozen 18 dozen 36

JONAH CRAB CLAWS 26

SHRIMP COCKTAIL 16

SEAFOOD PLATTER

*shucked oysters, jumbo shrimp cocktail,
jonah crab claws, ceviche, hamachi tiradito*

54

CEVICHE 17

*shrimp, strawberry, chilies, avocado,
cilantro, taro chips*

HAMACHI TIRADITO 17

*coconut leche de tigre, macadamia nut,
serrano, cilantro, tobiko*

STARTERS

BISCUITS 7

honey butter, strawberry jam

CHEESE & CHARCUTERIE 24

barber's cheddar, d'affinois bleu, finocchiona, crostini

STEAK TARTARE 18

*raw ribeye, roasted bone marrow, black garlic aioli,
crispy capers, chives, grilled foccaccia*

HAM ON TOAST 15

*jamon serrano, pickled mustard gremolata, smoked ricotta,
grilled foccaccia, saba, pistachio*

CRISPY CALAMARI 15

roasted garlic aioli, muffuletta vinaigrette, toasted sesame, herbs

LOBSTER TOAST 15

cream cheese, scallions, celery, cucumber, hot pepper jelly

VEGETABLES

CARROT GINGER SOUP 10

curry, greek yogurt, pickled chilies

TEMPURA ASPARAGUS 14

dashi aioli, nori crunch, togarashi, scallions

TEMPURA CAULIFLOWER 12

cabbage slaw, gochujang glaze, peanuts, scallions

BEET SALAD 11

whipped feta, hearts of palm, spiced pita chips, radish, herbs

SPRING SALAD 12

*arugula, mozzarella, roasted cherry tomatoes, marcona almonds,
ricotta salata, tomato vinaigrette*

ASPARAGUS SALAD 12

*cucumber, manchego, avocado, arugula, gem lettuces,
aji verde dressing, nori-panko crunch*

PASTA

TAJARIN 36

*long pasta, lobster, tomato, maitre d' butter,
caramelized fennel, smoked trout roe*

MAFALDINE 30

*pasta ribbons, pork ragu, shaved zucchini,
truffle cream, parsley, parmesan*

FAZZOLETTI 30

*beef cheek ragu, mushrooms, tomato sauce,
roasted garlic, rosemary, parmesan*

MAINS

FRIED CHICKEN 29

mac & cheese, bacon braised collards, hot sauce

PHILLY ROAST PORK 29

*braised pork shoulder, rapini salsa, northern bean ragu,
sesame, nori-panko crunch, sharp provolone*

POTATO CRUSTED FLUKE 34

*herbed pea puree, asparagus, shaved cucumber,
serrano chile, coriander*

BLACK COD 30

salsa verde, pickled strawberry, serrano chile, rice

GRILLED FILET 45

*served medium, black curry, cauliflower soubise,
charred broccoli, peanuts, sesame*

PERUVIAN SHRIMP 30

sweet potato, calrose rice, aji amarillo stew, salsa criolla, cilantro

HOUSE BURGER 18

*double patty, Benton's bacon jam, pickle, aged cheddar, red onion
roasted garlic aioli, potato roll. Served with fries
gluten free bun available upon request

**we are required to inform you that eating raw or
undercooked proteins can cause food-borne illness*

**please inform us of any allergies*

DRAFTS

FIRST STATE TRIANGLE THEORY LAGER 7
5% delaware

UNION DIVINE IPA 7
6.5% maryland

TROEGS NUGGET NECTAR IMPERIAL RED 8
7.5% pennsylvania

SAISON DUPONT 9
6.5% belgium

DEWEY BEER PALE ALE 7
5% delaware

ST BERNARDUS TRIPEL 9
8% belgium

DOWNEAST BLACKBERRY CIDER 7
5% maine

LEFT HAND MILK STOUT NITRO 8
6% colorado

LOW PROOF COCKTAILS

CROSSBAR
vodka, lavender, lemon, tonic 10
n/a version 7

DOWN & DIRTY
mezcal, montenegro, cynar, lemon, club soda 12

A CERTAIN SHADE OF GREEN
lillet, genepy, mint, lime 12

CARAJILLO
brown butter washed anejo tequila, cinnamon, espresso 12

HIGH PROOF COCKTAILS

JOLENE
blanco tequila, strawberry, ginger, lemon 12
n/a version 8

THIS OLD FASHIONED
rye, angostura, cane sugar, orange peel 12

ENTER SANDMAN
gin, italicus, lillet blanc, lemon peel 13

THE HEN MANHATTAN
rye, red vermouth, cocchi rosa, amaro 13

SAGE OF AQUARIUS
bourbon, lime, sage, cinnamon 13

II MOST WANTED
rum, rye, pineapple, lemon, banane du brasil 13

CLASSIC JULEP
bourbon, cane sugar, mint 11

WINE BY THE GLASS

SPARKLING

FABRICE GASNIER
brut rose, loire 14/48

BAILLY LAPIERRE
brut, burgundy 14/48

RAMONA
blood orange spritz, sicily 10 can

WHITE

VAL DE CAIRE
ugni blanc, provence 13/46

COUPLE GOALS
chenin blanc, loire 12/48

CORTE MAINENTE
garganega, verona 15/50

MARY TAYLOR
sauvignon blanc, touraine 12/44

BRUNN
gruner veltliner, kremstal 12/44

DOMAINE DE VAUROUX
chardonnay, chablis 13/46

ROSE

DI GIOVANNA
nero d'avola rose, sicily 10 draft

RED

ZORZAL
grenache, navarra 10/38

PIERRE MARIE CHERMETTE
gamay, beaujolais 11/42

KOBAL
blaufrankisch, podravje 13/46

BROKEN EARTH
cabernet sauvignon, paso robles 11/42

LE PUPILLE
sangiovese, scansano 13/46

SARACCO
pinot noir, piedmont 13/46

FROZEN

FROSE
rose, elderflower, strawberry, lemon 12

BOULEVARDIER SLUSHY
bourbon, cappelletti, red vermouth 13