



## 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, tuna tiradito*

54

CEVICHE 17

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

TUNA 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, salumi abruzzese, crostini*

SMOKED FISH CHOWDER 10

*potato, fennel, cream, scallions*

LAMB TARTARE 18

*raw lamb shoulder, roasted bone marrow, harissa,  
crispy sunchoke, macadamia nut, grilled foccaccia*

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*

CHICKEN FRIED MAITAKE MUSHROOMS 15

*french onion dip, pickled fiddlehead ferns, dill, togarashi*

TEMPURA CAULIFLOWER 12

*cabbage slaw, gochujang glaze, peanuts, scallions*

BEEF SALAD 11

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

SPRING SALAD 12

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

BABY GEM LETTUCES 12

*castelvetro olives, nori crunch, parmesan, caesar dressing*

## 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 crunch, sharp provolone*

CRISPY SOFT-SHELL CRABS 36

*roasted asparagus, pickled corn salsa, masa puree*

POTATO CRUSTED FLUKE 34

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

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*

## WINE BY THE GLASS

### DRAFTS

FIRST STATE TRIANGLE THEORY LAGER 7  
*5% delaware*

FIDDLEHEAD IPA 7  
*6.2% vermont*

TWO ROADS TWO JUICY DIPA 8  
*8.2% connecticut*

SAISON DUPONT 9  
*6.5% belgium*

BELLS OBERON ECLIPSE 7  
*6.3% michigan*

CHIMAY CINQ CENTS TRIPEL 9  
*8% belgium*

DOWNEAST POMEGRANATE CIDER 7  
*5% maine*

LEFT HAND MILK STOUT NITRO 8  
*6% colorado*

### SPARKLING

FABRICE GASNIER  
*brut rose, loire 14/48*

BAILLY LAPIERRE  
*brut, burgundy 14/48*

RAMONA  
*blood orange spritz, sicily 10 can*

### WHITE

AZAHAR  
*loureiro, vinho verde 10/38*

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*

MEDILUNE  
*chardonnay, languedoc 13/46*

### ROSE

DI GIOVANNA  
*nero d'avola rose, sicily 10 draft*

### RED

ZORZAL  
*grenache, navarra 10/38*

KOBAL  
*blaufrankisch, podravje 13/46*

BROKEN EARTH  
*cabernet sauvignon, paso robles 11/42*

LE PUPILLE  
*sangiovese, scansano 13/46*

RENAUDAT  
*pinot noir, loire 13/46*

SFERA  
*red blend, lombardy 14/52*

## 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*

SLOEGRONI  
*sloe gin, campari, espresso 12*

## HIGH PROOF COCKTAILS

BAD BUNNY  
*tequila, mezcal, carrot, cinnamon, lime 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*

CLASSIC JULEP  
*bourbon, cane sugar, mint 11*

## FROZEN

FROSE  
*rose, elderflower, strawberry, lemon 12*

BOULEVARDIER SLUSHY  
*bourbon, cappelletti, red vermouth 13*