

PERENNIAL



SMALL PLATES

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| <p>TUNA NICOISE
<i>citrus chile glaze, cherry tomato, quail egg, olives, endive, sunchoke crisp</i>
21</p> | <p>POACHED SHRIMP COCKTAIL
<i>celeriac slaw, blood orange, fresh basil</i>
17</p> |
| <p>FRIED LOBSTER TAIL
<i>honey butter, lemon lavender salt</i>
28</p> | <p>BRUSSELS SPROUTS
<i>sherry maple glaze, pancetta</i>
16</p> |
| <p>OYSTERS ON THE HALF SHELL
<i>seasonal mignonette, malted cocktail</i>
22</p> | <p>BEEF CARPACCIO
<i>tiger sauce, watercress, pickled onion, brioche crouton</i>
22</p> |
| <p>CHARRED OCTOPUS
<i>romesco, blistered pepper, pickled fennel</i>
28</p> | <p>BURRATA
<i>braised beets, kiwi, red watercress, frisee, pomegranate</i>
18</p> |

SOUP & SALAD

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| <p>AUTUMN SALAD
<i>mesclun greens, d'anjou pear, purple haze goat cheese, honey nut squash, candied nuts, apple cider vinaigrette</i>
17</p> | <p>WEDGE
<i>iceberg lettuce, smoky ranch, crispy capicola, pickled onions, chopped egg</i>
16</p> |
| <p>CAESAR
<i>romaine lettuce, torn croutons, parmesan</i>
14</p> | <p>MARYLAND CACCIATORE
<i>jumbo crab, grilled baguette, garlic & herb butter, parsley</i>
21</p> |

STEAKS & CHOPS

USDA BLACK ANGUS PRIME STEAKS

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| 8oz FILET MIGNON | 62 |
| 8oz WAGYU FLAT IRON | 55 |
| 12oz NEW YORK STRIP | 72 |
| 14oz COWGIRL RIBEYE | 84 |
| RACK OF LAMB | 70 |

SAUCES | 4

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| AU POIVRE | BÉARNAISE |
| CHIMICHURRI | TIGER SAUCE |

ACCOUTREMENTS

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| BLUE CRAB | 21 | BLACK TRUFFLE BUTTER ... | 12 |
| CRAB CAKE | 28 | GRILLED SHRIMP (3) | 14 |
| GRILLED CHICKEN | 20 | GRILLED SALMON | 21 |

SIDES

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|---------------------------|----|---------------------|----|
| SAUTÉED BROCCOLINI..... | 12 | ROASTED SQUASH..... | 14 |
| WHIPPED YUKON POTATOES... | 9 | MISO POTATOES..... | 10 |
| BLUE CRAB FRIED RICE..... | 16 | HARICOTS VERTS..... | 10 |
| MALT VINEGAR FRIES..... | | | |
| 9 | | | |

FROM THE SEA

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| <p>CRAB FRA DIAVOLO
<i>jumbo lump, linguine, basil, spicy tomato sauce, mint</i>
38</p> | <p>CRISPY SKIN BRANZINO
<i>shrimp and squash fricassee, yuzu cream, fresno chile</i>
41</p> |
| <p>SCALLOPS
<i>celery root, baby fennel, d'anjou pear, port wine</i>
35</p> | <p>UTZ CRUSTED SEA BASS
<i>root vegetable slaw, chow chow vinaigrette</i>
48</p> |
| <p>JAIL ISLAND SALMON
<i>miso potatoes, haricots verts, blood orange, hollandaise</i>
32</p> | <p>JUMBO LUMP CRAB CAKE
<i>fries, root vegetable slaw, remoulade</i>
SINGLE 32 DOUBLE 64</p> |

FROM THE LAND

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| <p>BERKSHIRE PORK CHOP
<i>char siu, blue crab fried rice</i>
40</p> | <p>BOLOGNESE
<i>beef, pork, parmigiano, rigatoni</i>
31</p> |
| <p>GARGANELLE PASTA
<i>sweet italian sausage, pepper, broccolini, lemon</i>
31</p> | <p>BRAISED SHORT RIB
<i>gochujang barbeque, sweet potato, brussels sprouts</i>
42</p> |
| <p>BRICK OVEN ROASTED HALF CHICKEN
<i>whipped yukon potato, chicken demi glace</i>
35</p> | <p>CRESCENT FARMS DUCK BREAST
<i>carrot puree, potato dauphinoise, chicken jus</i>
42</p> |