

<i>Small</i>	PER
LITTLE GEM WEDGE SALAD	\$16
Rogue Creamery 'Smokey Blue Cheese' (Oregon) dressing, Benton's bacon, cherry tomatoes, crispy Spanish onion	
WINTER BEET & CITRUS RICOTTA SALAD.....	\$16
Local frisée, roasted local golden & red beets, Cara Cara oranges, spiced roasted walnuts, Meyer lemon apple vinaigrette	
PAN-SEARED BRUSSELS SPROUTS.....	\$15
Sherry vinaigrette, salumi bits	
GRILLED CAESAR SALAD.....	\$15
Organic romaine hearts, crispy prosciutto, citrus Caesar	
HOUSEMADE BUCATINI	\$21
Kennett Square mushrooms, house citrus ricotta, lemon, herbs	
PARISIAN GNOCCHI	\$24
Confit of Long Island Crescent Duck, brown butter, toasted orange zest breadcrumbs	
MOULES FRITES	\$19
Mussels Marseille or Dijon-style, side salad or frites	
RAPINI & CACIOCAVALLO SAUSAGE.....	\$20
Italian eggplant purée	

<i>Large</i>	PER
FARMHOUSE BURGER.....	\$23
House blend, romaine, caramelized onions, tomato, 2yr aged vintage cheddar, house pickle spear Add fried egg +\$2	
MARYLAND STYLE CRABCAKES	\$33
Spicy remoulade, bok choy	
WOOD-GRILLED NORTH ATLANTIC SWORDFISH	\$32
Marinated with lemon & orange zest, housemade Spanish romesco, sautéed local escarole & red fresnos, grated organic parmesan	
STEAK FRITES.....	\$35
Braised fennel and onions, bone marrow butter	
WOOD-GRILLED BONE-IN BERKSHIRE PORK CHOP.....	\$35
Sweet potato & Le Papillon Roquefort (Loire Valley, France) pave, local cauliflower puree, dehydrated horseradish	
BRAISED BONELESS COLORADO SHORT RIB.....	\$42
Castle Valley stone-ground grits, organic parmesan	
STEAK FOR TWO 38oz+.....	\$MP
Black Angus bone-in rib eye, roasted cipollinis & fingerlings, pickled Kennett Square mushrooms, crispy shallots	
WHOLE ROASTED LOCAL CHICKEN serves 2-3.....	\$54
Lemon thyme, roasted seasonal vegetables <i>please allow 75+ min</i>	

<i>Treat the Kitchen</i>	PER
SIX PACK - \$16	
ROUND OF BOURBON - \$25	

<i>Caviar</i>	PER
STERLING WHITE STURGEON* 30g ...	\$98
California	
ADAMAS SIBERIAN OSETRA* 30g	\$125
Lombardy, Italy	
MARSHALLBERG OSETRA* 30g	\$165
North Carolina	
IDAHO SPRINGS WHITE STURGEON	\$145
30g, Idaho	
FLIGHT OF CAVIAR 90g.....	\$345
*Enjoy all three beautiful varieties - all uniquely different and stunning! *served with lemon crème fraîche, chives, red onion, brioche toast points	

<i>Share</i>	PER
OYSTER ON THE HALF SHELL	\$MP
Daily east + west coast selections served with classic mignonette	
*add Caviar (30g)	\$MP
SMALL CHEF'S BOARD* serves 2-3	\$40
two cheeses, one charcuterie	
LARGE CHEF'S BOARD* serves 4.....	\$65
three cheeses, two charcuterie *seasonal accoutrements + crostini gluten-free crackers available upon request	
GRILLED BAGUETTE	\$5
Salted butter	
LEMON BASIL HUMMUS DIP	\$10
Housemade crostini	
WHIPPED FETA	\$10
Housemade crostini, sweet Hungarian paprika, finished with sesame seed	
HOUSE-SPICED NUTS.....	\$12
OLIVES & PICKLES	\$12
CHICKEN LIVER MOUSSE	\$10
NANTUCKET-STYLE BLUEFISH PÂTÉ.....	\$13
Housemade crostini	
GNOCOCO	\$12
Herbed fried dough and prosciutto	
STEAK TARTARE	\$19
Capers, fresh horseradish, quail egg	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Cornerstone.
DINNER MENU