

APPETIZERS

- Artisanal Cheese & Charcuterie** 39
Cornichons, Grain Mustard
Seasonal Fruit Compote, Farmhouse Crackers
- Caviar Deviled Eggs** 26
Dijon Mustard, Cayenne Pepper, Chives,
Osetra Caviar
- Poached Jumbo Shrimp** 31
Cocktail Sauce, Lemon
- Grilled Artichokes** 23
Agrumato Lemon Hummus, Cucumber, Olives,
Red Onion Salad, Pita Bread
- King Salmon Tartare** 28
Avocado Mousse, Crème Fraîche, Tobiko,
Grapefruit
- Baby Gem Salad** 23
Bosc Pear, Candied Walnut, Firefly Goat Cheese,
Pomegranate, Apple Cider Honey Dressing
- Virginia Blackberry Point Oysters** 28
Green Apple Mignonette, Lemon,
Cocktail Sauce
- Pinsa Roman Flatbread** 23
Mozzarella, Baby Arugula, Parmigiano Reggiano,
Parma Prosciutto
- Roasted Tomato Soup** 22
Gruyère Grilled Cheese
- Truffled Mac & Cheese Gratin** 21
Tubetti Pasta, Aged Cheddar Cheese,
Black Summer Truffle Mornay Sauce
- Cacio E Pepe Arancini** 22
Romano Pecorino, Black Pepper Sauce, Agrumato
(5 Pieces)

ENTRÉES

- Creekstone Black Angus NY Steak Frites** 58
Herb French Fries, Peppercorn Sauce
- Jumbo Lump Crab Cake(s)** 27/51
Baby Arugula, Watermelon Radish Salad,
Lemon Caper Aioli
- Roasted Ora King Salmon** 49
Farro, Edamame, Oyster Mushroom,
Baby Bok Choy, Lemongrass
- Fettucine Bolognese** 31
Black Angus Beef, Mirepoix Pomodoro Sauce,
Parmigiano Reggiano
- Jefferson Burger** 32
Creekstone Farm Short-Rib Brisket,
White Cheddar, Fresh Tomato, Charred Red Onions,
Sesame Seed Olive Oil Bun, French Fries
- Fried Chicken Sandwich** 26
Spicy Aioli, Avocado, Tomato, Lettuce,
Olive Oil Bun, Old Bay Fries