

TRUE CHESAPEAKE

RESTAURANT WEEK

\$45 MENU

\$20 WINE PAIRINGS

APPETIZERS *(choose one)*

Caesar Salad

fried oyster croutons, smoked oyster caesar dressing

Pairing: Philippe Guerin Muscadet Sèvre et Maine 2022

Melon de Bourgogne | Loire Valley, France

Spaghetti & Clams

parmesan, cured egg yolk, bacon, middleneck clams

Pairing: Bodega Terras Gauda 'Abadia de San Campio' 2023

Albariño | Rias Baixas, Spain

Farm Greens Salad

cherry tomatoes, fried mozzarella, tomato basil vinaigrette

Pairing: Chemistry 2023

Pinot Gris | Dayton, Oregon

ENTRÉE *(choose one)*

Butter Poached Snakehead

zucchini, garlic bread, bacon braised greens, summer squash curry

Pairing: Rocklin Ranch 2021

Chardonnay | Arroyo Seco, California

Red Wine Braised Beef

anson mills grits, grilled peaches, oyster stout barbecue sauce

Pairing: Huteau Boulanger 2022

Gamay | Loire Valley, France

Sweet Corn Cavatelli

sweet corn, bourbon corn cream, summer truffle

Pairing: Bigagnoli 'Zeja' 2023

Garganega | Verona, Italy

DESSERT *(choose one)*

Peanut Butter & Chocolate Pot De Creme

peanut butter pots de crème, chocolate ganache, toasted marshmallow

Pairing: Sandeman Tawny Port

Whoopie Pie

cream cheese filling, powdered sugar

Pairing: Dodon Vineyards 'Salute the Truth'

Orange Sorbet

Pairing: Chardonnay, Pinot Noir | Monterey, California