



July 21-30
RESTAURANT
WEEK

3 COURSES 45 wine pairing +30

STARTERS

- Charred Octopus**
black garlic aioli, peppadew oil, blistered shishito (gf)
- Eggplant Confit**
grilled zucchini, cherry tomato, buffalo mozzarella, basil oil (vg)
- Baltimore Coddies**
saltine coated cod cakes, mustard sauce
- Strawberry Spinach Salad**
pickled shallot, Gorgonzola, spiced pecans, poppyseed vinaigrette(vg)
- Aleppo Shrimp Crostini +5**
shallots, lemon garlic butter sauce, za’atar focaccia crostini
Aleppo Pepper

ENTREES

- Steak Frites +10**
rib eye, handcut fries, peppercorn sauce
- Chesapeake Gumbo**
Old Bay, smoked kielbasa, oysters, crab, shrimp
- Duck Confit**
charred tomato jam, grilled lemon asparagus, duck fat roasted fingerlings
- Crabcakes +10**
braised fennel, garlic, spinach, lemon aioli, fennel pollen
- Pan Seared Halibut**
amba sauce, celery root chips, sugar snap pea medley
- Vegetable Tagine**
Moroccan couscous, eggplant, potato, carrot, cauliflower steak, gremolata (almonds) (v)

DESSERTS

- Chocolate Terrine**
urfa, sweet tahini glaze, sesame seed (vg)
- Banana Bread Pudding**
Old Bay caramel sauce (vg)
- Brown Butter Toffee Cake**
Taharka Brother’s honey graham ice cream (vg)
- Peach Crisp**
vanilla bean ice cream (v) (gf)

COCKTAILS 15

The Theater Kid
Catoctin Creek Roundstone Rye, Cocchi Dopo Teatro Vino
Amaro, Caarmelized Fig Syrup

Johnalyn’s Beauty & Bloodshed
Four Roses Bourbon, Cold Pressed Blood Orange Juice,
Orgeat Syrup, Lime

Una Pajerera
Olmeca Altos Tequila, Lime, Ruby Red Grapefruit Cordial,
Xocolatl Mole Bitters

Fake Tales of San Francisco
St George Terroir Gin, Hanson Habañero Vodka, Fernet
Branca, Rosemary and Lemon Peel

Born This Way (Take 2)
Cotton& Reed Dry-Spiced Rum, Lime, Salted Pineapple,
Chili Pepper, Savory & Sweet

The Great Silence
Mezcal, Campari, Lime Juice, Orgeat Syrup, Maraschino Drops

Foster Child
Lyon Dark Rum, Tempus Fugit Crème de Banane, Chocolate
Bitters, Cinnamon

Tilted Word #2
Iwai Japanese Whisky, Camus Cognac, Chartreuse,
Maraschino, Lime, Spicy Ginger.



AVING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(VG)=VEGETARIAN (GF)=GLUTEN FREE

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE