

Maison

Bar à Vins

Amuse Bouche (1 per) MP

Warm Manifest Bread, Cultured Normandy Butter 9

Gordal Olives, Marinated Maine Mussel, Piparras 8

Oysters, Chenin Blanc, Green Apple, Citrus (4 per) 19

Miso Caesar, Gem Lettuce, Grana Padano, Cured Duck Egg 19

Heirloom Tomato, Whipped Feta, Raspberry Vinaigrette 21

Hiramasa, Cherry & Cucumber Leche De Tigre, Serrano, Mint 24

Dry Aged Beef Tartare, Green Harissa, Nasturtium 23

Summer Squash, Tomato Fondue, Straccitella, Pistachio 21

Crispy Tête de Cochon, Sauce Charcutière, Pea Shoots 23

Escargot, Yellow Chartreuse, Hazelnut 24

Fairytale Eggplant, Ricotta, Tabouli, Pomegranate, Za'atar 24

Squid Ink Campanelle Pasta, Maryland Crab, Fra Diavolo 38

Brioche Stuffed Chicken, Artichoke Barigoule, Jus Gras 36

Grilled Bluefin Tuna, Legumes, Smoked Eel, Coriander 37

Shenandoah Lamb Loin, Au Poivre, Confit New Potato 48

A 20% service charge is added to every check for our team both in the kitchen & the dining room. This goes to help pay & supplement base wages, health insurance & employee benefits. Tipping is not expected, but you are welcome to do so if you wish.