

FOR THE TABLE

Tuna TarTa tots 7ea Maryland crab crumpets Roasted VA peanuts 3

OYSTERS & RAW BAR

Tall Timbers Rocks, grilled with N'duja brown butter	8ea
Baywater Rocks: natural, house hot sauce, or mignonette	5ea
Farmer's pick crudités with whipped bean dip	7
Half dozen buffalo fried oysters with blue cheese and pickled celery	23
Roseda dry aged beef tartare with toasted sunflower seeds and Path Valley Cheddar cheese	21
BRUNCH	
Fish Shop overnight bircher with Black Rock orchard apples and oats	14
Kings mushrooms on sunchoke miso toast with oat labneh	17
Maryland crab and piquillo pepper tortilla española with citrus kosho aioli	22
Poached eggs, crumpets and hollandaise with Virginia Surryano ham,	16
smoked trout or sautéed market greens	
Chicken and waffles with buttermilk fried Bobo chicken leg and white BBQ sauce	19
Black Angus steak and eggs with cottage potatoes and house steak sauce	36
Chesapeake fried catfish sandwich with bread and butter pickles and tartare sauce	18
Roseda dry aged smash burger with comeback sauce and bread and butter pickles	23
Roasted cauliflower with mushrooms, herbed breadcrumbs and sunchoke purée	25
Johnny cakes with whipped Keswick Creamery ricotta and DC honey	17
Menorcan style Maryland lobster 'frit' with double cooked potatoes and crispy fried egg	50

Double cooked potatoes 6 Dreaming Out Loud baby lettuce with house vinaigrette and crispy shallots 6 Woodson's Mill grits and ramp butter 6 Sautéed collared greens with bagna cauda 6

DESSERT

75% Potomac chocolate ice cream with sea salt and Californian olive oil	9
VA candied peanut tiramisu	16
Citrus and mace chawan with kaffir lime oil	11
Keswick Creamery cheddar with Breadfurst grilled sourdough and Moon Valley honey	12
Home made ice cream and sorbet	6



