

DINNER PRIX FIXE • \$60

Starter

CAESAR SALAD

*romaine lettuce, manchego,
croutons*

CHICKEN & SAUSAGE GUMBO

*cup; andouille sausage,
applewood smoked bacon*

CRISPY CALAMARI

pickled peppers, lemon, aioli

SHRIMP COCKTAIL

U12 shrimp, cocktail sauce

Main

CHEF'S FISH OF THE DAY

chef's fresh seasonal fish of the day

CRISPY PEKING DUCK BREAST

*duck fat fried fingerling potatoes, red watercress,
bacon lardon, lavender honey*

SINGLE MARYLAND CRAB CAKE

old bay remoulade, choice of fries or salad

MISO ROASTED CHILEAN SEA BASS

*spring mushrooms, english peas, pea shoots,
puffed farro, soy butter*

MAINE LOBSTER ROLL

drawn butter, chives, celery leaf, split-top bun

Dessert

CARAMEL APPLE CHEESECAKE

apple compote, salted caramel, maple bourbon cream

ICE CREAM

chocolate OR vanilla

SORBET

mango OR raspberry

Cocktails

MINT CONDITION *roku gin, chateau, lime and mint +\$17*

PHILLY ART *jim beam black, demerara, orange liquor, sweet
vermouth, black walnut bitters +\$16*



No substitutions. Please alert your server of any food allergies.

*Consuming raw or undercooked products such as chicken, pork,
beef and shellfish can be hazardous to your health.