

DINNER



MENU

RAW BAR

served with assorted sauces and condiments

SEAFOOD TASTING - SERVES TWO 40
daily selection of our raw bar offering

DAILY OYSTERS 3 per piece
LITTLENECK CLAMS 2 per piece

SHRIMP COCKTAIL 18
absolut limon cocktail sauce

APPETIZERS & SALADS

MARYLAND CRAB CAKE 18/36
Old bay tomato and avocado chutney

XIX SALAD 12
*Boston lettuce, pickled red onion, PA farm bacon, radish,
cornbread crouton, green goddess dressing*

LOCAL BABY KALE AND
BRUSSELS SPROUTS SALAD 14
*Pickled grape, apple, toasted pine nuts, shaved sheep's milk cheese,
creamy duck bacon dill dressing*

CREAM OF FENNEL TOMATO AND PAPRIKA SOUP 9
Sundried tomato julienne, crispy bacon, parmesan

SAFFRON AND ASPARAGUS RISOTTO 15
Rosemary manchego

PAN SEARED SCALLOPS 17
Chorizo, apple and celery root remoulade, creamy toasted peanut

MEATS & CHEESES

served with assorted sauces and condiments

CHOICE OF 3 20
CHOICE OF 5 28
ADDITIONAL 6

MEATS

SERRANO HAM
18 month aged, Spain

CURED BRESAOLA
New England

ARARAT SALAMI
Maryland

DUCK SALAMI
Upstate NY

CHEESES

CABOT CLOTHBOUND CHEDDAR
Cow's milk - jasper hill farm, vt

BAY BLUE
Cow's milk - point reyes, ca

MONOCACY ASH
Goat's milk, MD

HARVEST MOON
Raw cow's milk, NY

KUNIK
Goat and cow triple cream - nettle meadow, ny

SIDES

ROASTED PEEWEE POTATOES, DUCK BACON, PARSLEY 9

CRAB AND CLOTHBOUND CHEDDAR MAC & CHEESE 16

ROASTED KENNETT SQUARE MUSHROOMS 12

PARMESAN FRIES, GARLIC CHILI AIOLI 9

ROASTED ASPARAGUS 9

GREEN BEANS, TOASTED ALMOND, GARLIC, PARSLEY 9

MAINS

12OZ GRASS FED BEEF NY STRIP STEAK 49
Mashed potato, chimichurri

REGINETTI PASTA 27
*Heirloom cherry tomatoes, green onion, fava bean, fontina,
arugula basil mint pesto*

CAROLINA MOUNTAIN TROUT FILET 29
*Leek compoté, roasted garlic braised snails, lettuce,
burgundy lobster sauce*

RED DRUM BASS 39
*Artichoke puree, marble potatoes, string beans,
Green Meadows Farm basil, olive tapenade tomato oil*

BRAISED BEEF SHORT RIBS 34

Porcini, baby carrots, turnips, asparagus, beef liver stew

VERLASSO SALMON 31

*Pickled radish, baby bok choy, asparagus,
sorrel, horseradish and lemon cream*

ROASTED ROHAN DUCK BREAST 33

*Stone fruit, celery root puree, apple,
water chestnut, duck jus*

GREEN CIRCLE CHICKEN BREAST "A LA KING" 30

*Chicken leg ragout, arugula and wild mushrooms confit,
red pepper, pea puree, sherry cream sauce*

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.
A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE