

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

CRAB NORMANDE 16

granny smith apple, calvados, herb aioli

SHRIMP COCKTAIL 18

absolut limon cocktail sauce

APPETIZERS & SALADS

MARYLAND CRAB CAKE 18/36

Green tomato chow chow, endive sauce tartar

BEET AND ORANGE CURED COBIA 14

*Pickled persimmons, pomegranate, fall greens
cinnamon yogurt dressing*

XIX SALAD 12

*Boston lettuce, pickled red onion, Nueske's 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*

FALL SPICED SQUASH AND SWEET POTATO SOUP 9

Toasted cashew nuts, shaved parmesan, roasted green kale

CHESTNUT AND KENNETT SQUARE MUSHROOM RISOTTO 15

Mascarpone, shaved parmesan, pumpkin seeds

PAN SEARED SCALLOPS 17

Chorizo Seco, 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

PROSCUITTO DOMESTIC

New York

SUMAC CURED BRESAOLA

1732 meats- Landsdowne, PA

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

HUMBOLDT FOG

soft ripened goat - Cypress Grove Creamery, CA

LAMB CHOP

aged sheep's milk - Cypress Grove Creamery, CA

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

BEEF FAT FRIES 9

MAPLE SYRUP ROASTED BRUSSEL SPROUTS, FARM BACON 9

GREEN BEANS, TOASTED ALMOND, GARLIC, PARSLEY 9

MAIN

3 Courses 67 per person

Appetizer, Entree, Dessert

Wine Pairing 15

3oz tastings

12OZ GRASS FED BEEF NY STRIP STEAK 48

Mashed potato, chimichurri

YUKON GOLD POTATO DUMPLING 27

*Bay blue cheese, butternut squash, wild mushrooms, sage
and toasted hazelnut brown butter*

CAROLINA MOUNTAIN TROUT FILET 29

*Leek compoté, roasted garlic braised snails, lettuce,
Burgundy lobster sauce Bellevue*

CERVENA VENISON DENVER LEG 39

*Cinnamon Port Wine Seckel Pear, ginger bread parsnip puree
Foie Gras Ricotta Cabbage Wrap, Guanaja Chocolate Sauce*

BRAISED BEEF SHORT RIBS 33

Porcini, green meadow farm young carrots, and beef liver stew

GOLDEN RIVER SKUNA BAY SALMON 30

Brussels sprouts, cauliflower, vadouvan coconut honey nut squash puree

ROASTED ROHAN DUCK BREAST 36

*Celery root puree, rosemary caramelized apple, roasted chestnut,
vanilla-cardamom duck jus*

GREEN CIRCLE CHICKEN "A LA KING" 30

*Chicken leg and wild mushrooms confit, red pepper 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