



Available Tuesday – Saturday
Place order over the phone between 3-7pm for NEXT DAY pick up
Pick up hours: 5:30-7pm - (410) 332-7373

BRING A FORK & EAT IN YOUR CAR

CORNMEAL-FRIED OYSTERS \$25.00
Lemon & Cayenne Mayonnaise

FIRSTS

RICH LOBSTER SOUP \$25.00
Butter Poached Medallions of Lobster, Curry Oil

FRESH ARTICHOKE SOUP \$18.00
Shaved Reggiano, Lemon Oil

HEIRLOOM TOMATO GAZPACHO \$18.00
Cucumber, Yellow & Red Tiny Tomatoes, Maine Lobster, Curried Crème Fraiche

SHRIMP & SCALLOP CEVICHE \$22.00
Avocado, Red Onion, Cilantro, Lime

PRIME BEEF STEAK TARTARE \$25.00
Shallots, Tiny Capers, Jalapeño Oil, Brioche Toast

HEIRLOOM TOMATO SALAD \$18.00
Arugula, Fried Green Tomatoes, Fava Beans, Saffron & Lime Vinaigrette

ARUGULA SALAD \$18.00
24 Month Aged Reggiano, Fresh Lemon, Wild Spanish Extra Virgin Olive Oil

SHRIMP & GRITS \$26.00
Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits

PRIME BEEF EMPANADAS \$19.00
Colombian Aji, Fresh Basil Mayonnaise

SECONDS

PAN-ROASTED SEA SCALLOPS \$35.00
Local Zucchini, Roasted Corn & Lima Bean Succotash

SAFFRON RISOTTO \$26.00
Lemon, Rosemary & 24 Month Aged Reggiano

PORCINI FETTUCINE \$27.00
Royal Trumpet Mushrooms, Aged Reggiano, Butter Sauce

MARYLAND JUMBO LUMP CRAB CAKE \$38.00
Local Tiny Tomato Relish, Avocado Purée, Jalapeño Oil

PAN-ROASTED WILD HALIBUT \$30.00
Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc

GRILLED SCOTTISH SALMON \$30.00
Sea Island White Rice Peas, Emerald Sauce

GRILLED VEAL SWEETBREADS \$32.00
Colombian Aji, Sweetbread Empanada

LOBSTER RAVIOLI \$29.00
Sauce Américaine, Fresh Chives

PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK \$40.00
Grilled Andouille Sausage, Baby Carrot Confit, French Green Lentil Cream

GRILLED CREEKSTONE FARMS BEEF TENDERLOIN \$46.00
Crispy Polenta, Baby Spinach Wilted with Bacon, Argentine Chimichurri

GRILLED COLORADO LAMB TENDERLOIN \$48.00
Roasted Cipollini Onions, Fresh Artichoke, Fresh Fava Beans, Lamb Reduction Sauce

CHEESE & SWEETS

ARTISANAL CHEESE PLATE \$25.00
Chef's Selection of Three Cheeses with Toast Points

PEACH TARTLET \$14.00
Cinnamon Streusel, Brown Sugar Cream

RASPBERRY OPERA CAKE \$14.00
Chocolate Almond Cake, Coffee Caramel, Jivara Milk Chocolate Ganache

COCKTAILS

*The full Charleston bar is available
please ask if you would like us to mix up one of your favorites outside of our signature list*

SUGGESTIONS FROM THE CELLAR

the full wine list is also available and can be viewed online

Sancerre, Karine & Christian Lauverjat "Moulines des Vrilleres" (Loire) 2019	\$49
Hautes-Côtes de Nuits Blanc, Domaine Bertagna (Burgundy) 2016	\$66
Tempranillo/Grenache/Syrah, Analemma "Tinto" (Mosier Hills) 2016	\$66
Châteauneuf-du-Pape, Mas de Boislauzon (Southern Rhône) 2015	\$101
Châteauneuf-du-Pape Blanc, Château Fortia (Southern Rhône) 2018	\$101
Chardonnay, Dehlinger (Russian River Valley) 2015	\$107
Savigny-les-Beaune 1er Cru "Serpentieres" Michel Gay (Burgundy) 2014	\$110

Cindy Wolf · Executive Chef Tony Foreman · Wine Director