**DINNER**

**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

**MEAT & CHEESES**

- **ROASTED KENNEDT SQUARE CHEDDAR MAC & CHEESE** $16
- **ROASTED ASPARAGUS** $9
- **GREEN BEANS, TOASTED ALMOND, GARLIC, PARSLEY** $9

**SIDE**

- **CARROT PUREE, MARBLE POTATOES, ARTICHOKE PUREE** $9
- **WATER CHESTNUTS, DUCK JUS** $9
- **STRAWBERRY, CELERY ROOT PUREE** $9
- **ROASTED ROHAN DUCK BREAST** $33

**MENUS**

**MEATS & CHEESES**

- 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**
  - Cox’s milk - Jasper hill farm, VT
- **BAY BLUE**
  - Cox’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**

- **12 OZ 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 Meadow Farm basil, olive tapenade tomato oil

**BRAISED BEEF SHORT RIBS** $34
- Porcini, baby carrots, turnips, asparagus, beef liver stew

**VERLASO SALMON** $31
- Pickled radish, baby bok choy, asparagus, sorrel, horseradish and lemon cream

**GREEN CIRCLE CHICKEN BREAST “A LA KING”** $30
- Chicken leg ragout, arugula and wild mushrooms confit, red pepper, pea puree, sherry cream sauce

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*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.*