eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.

20% gratuity is added to all checks with parties of 6 or more

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 CORIA 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 KENNEDY 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

PROSCUTTO DOMESTIC
 New York

SUMAC CURED BRESAOLA
 1732 meats- Lansdowne, PA

ARARAT SALAMI
 Maryland

DUCK SALAMI
 Update NY

CHEESES

CAROT CLOTHBOUND CHEDDAR
 cow's milk - jasper hill farm, vt

BAY BLUE
 cow's milk - point reyes, ca

HUMBOLDT FOG
 soft ripened goat - eureka grave creamery, ca

LAMB CHOP
 aged sheep's milk - eureka grave creamery, ca

KUNIK
 goat and cow triple cream - nettle meadow, ny

SIDES

ROASTED PERUNE POTATOES, DUCK BACON, PARSLEY 9

CRAB AND CLOTHBOUND CHEDDAR MAC & CHEESE 16

ROASTED KENNEDY SQUARE MUSHROOMS 12

BEER FAT FRIES 9

MAPLE SYRUP ROASTED BRUSSELS 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 compote, roasted garlic braised snails, lettuce,
 Burgundy lobster sauce Beliveau

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 stews

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.