**DINNER**

**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 Kennett Square Mushroom Risotto** 15
  - Mascarpone, shaved parmesan, pumpkin seeds

- **Pan Seared Scallops** 17
  - Chorizo Seco, apple and celery root remoulade, creamy toasted peanut

**MAIN**

3 Courses 67 per person  
Appetizer, Entree, Dessert

**Wine Pairing 15**
3 oz 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

**MENU**

**MEATS & CHEESES**

- **Choice of 3** 20
- **Choice of 5** 28
- **Additional** 6

**Meats**

- Prosciutto Domestic  
  - New York
- Sumac Cured Bresaola  
  - 1732 meats- Landsdowne, 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 - 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 Perwee Potatoes, Duck Bacon, Parsley 9
- Crab and Clothbound Cheddar Mac & Cheese 16
- Roasted Kennett Square Mushrooms 12
- Beef Fat Fries 9
- Maple Syrup Roasted Brussels Sprouts, Farm Bacon 9
- Green Beans, Toasted Almond, Garlic, Parsley 9

**MAIN**

- **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

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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.*