

## Entrée

### CAPE MAY SEAFOOD CIOPPINO 🍤

local shrimp, scallops, mussels, clams, daily catch, white wine tomato broth,  
garlic aioli, grilled focaccia 42

### CREEKSTONE RANCH SHORT RIB 🍷

aged gouda potato purée, haricot verts, young carrots,  
cippolini agrodolce, red wine jus 42

### FILET ROSSINI, 8 OZ. 🍷

haricot verts, crispy potato galette, sauce perigueux 64  
*add seared hudson valley foie gras 18*

### LAMB CAVATELLI

braised lamb shoulder, broccoli rabe, san marzano tomatoes, manchego cheese 39

### LOCAL HONEYNUT SQUASH 🍷 🌱

red quinoa tabouli, apicius spices, pineapple & almond emulsion 36

### MEDITERRANEAN SEABASS 🍷

cherry tomato, caper & taggiasca olive relish, crispy creamer potatoes, salsa verde 45

### OOLONG TEA SPICED ROHAN DUCK BREAST

parsnip purée, ginger glazed petite vegetables, doenjang & brown butter sauce,  
persimmon mostarda 49

### PARMESAN GNOCCHI 🍤

cape may scallops, porcini mushrooms, san marzano tomatoes, mint, sage 42

### PRIME NY STRIP, 14 OZ. 🍷

celeriac purée, roasted king trumpet mushrooms, green peppercorn sauce 68

### ROASTED EAST COAST HALIBUT 🍷 🍤

fava beans, leeks, rhode island calamari, little neck clams, thai coconut tom kha broth 52

### WASHINGTON INN CRABCAKES 🍤

broccoli rabe, creamer potatoes, roasted red pepper cream 45

## For the Table

### AGED GOUDA POTATO PURÉE 🍷

yukon gold, aged gouda cheese,  
scallions 14

### BROCCOLI RABE 🍷 🌱

extra virgin olive oil,  
garlic confit, chili flake 12

### CURRIED CAULIFLOWER 🍷 🌱

golden raisins, herb yogurt,  
hazelnut dukkah 17