



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

**LOCAL BUTTERNUT SQUASH SOUP \$20.00**  
Andouille Sausage & Sea Island White Rice Peas

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

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

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

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

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

#### SECONDS

**WHITE TRUFFLE FETTUCCHINE \$27.00**  
Royal Trumpet Mushrooms, Aged Reggiano, Truffle Cream

**LOBSTER AGNOLOTTI \$29.00**  
Sauce Américaine, Fresh Chives

**MARYLAND JUMBO LUMP CRAB CAKE \$38.00**  
Roasted Sweet Corn & Whole Grain Mustard Cream

**GRILLED RED SNAPPER \$30.00**  
Oyster, Maitake, Button & Beech Mushroom Fricassee, Chive & Lemon Beurre Blanc

**PAN ROASTED SALMON \$30.00**  
Lobster Risotto, Medallion of Lobster, Preserved Lemon Oil

**PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK \$40.00**  
Local Bartlett Pear & Spiced Port Wine Compote, Virginia Muscadine Grapes, Red Wine Sauce

**GRILLED CREEKSTONE FARMS BEEF TENDERLOIN \$46.00**  
Local Yellow Tomato, Basil & Shallot Relish, Traditional Southern Fried Green Tomato

**GRILLED COLORADO LAMB TENDERLOIN \$48.00**  
Grilled Ribbons of Local Zucchini, Saffron Basmati Rice, Cucumber Yogurt, Lamb Reduction

#### CHEESE & SWEETS

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

**HONEY CRISP APPLE TARTLET \$14.00**  
Almond Cream, Green Tea Chantilly, Caramel Crème Anglaise

**CHOCOLATE & RASPBERRY TORTE \$14.00**  
Chocolate Almond Genoise, Coffee Caramel, Manjari 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