



APPETIZERS

Virginia Blackberry Point Oysters (6) 26

Granny Smith Apple Mignonette, Lemon

Maine Sea Scallops 28

Kuri Squash Crema, Crispy Prosciutto, Pepita Seed, Chili Oil

Roasted Spanish Octopus 32

Lemon Oil Agrumato Hummus, Crunchy Celery Salad, Octopus Aioli

Apulia Burrata 25

Baby Beet Tartar, Avocado, Micro Arugula, Yuzu Dressing

Prosciutto San Daniele D.O.P 24 Month Aged 29

Tomino Cheese, Sardinian Bread, Taggiasche Olives, Tomato Marmalade

Baby Gem Salad 19

Candied Walnut, Bosc Pear, Mild Gorgonzola Cheese, Pomegranate

Apple Cider Honey Dressing

French Lentil Croquette 19

Curry, Pickled Red Onion, Sunflower Seed, Espellette Aioli

ENTRÉES

Homemade Amalfi Coast “n’Dunderi” Gnocchi 34

Smoked Mozzarella Foam, Butternut Squash

Black Ink Risotto 55

Maine Lobster, Lemon Zest, Scallion

White Miso Alaskan Black Cod 56

Wild Rice, Edamame, Baby Bok Choy, Blood Orange

Seared Chesapeake Bay Rockfish 51

Earth & Eats Baby Vegetables, Pear Saffron Sauce

Rohan Duck Breast 46

Sweet Potato Cake, Heirloom Carrots, Belgium Endive, Cherry Port Reduction

Grass Fed Roasted Lamb Loin 58

Thyme Potato Croquettes, Broccolini, Ligurian Olives au Jus

The Jefferson 24 Hours Braised Beef Short Ribs Dome 49

Phyllo Dough Crust, Chestnut, Porcini Mushroom Duxelle, Mirepoix

Roseda Farm Black Angus Filet Mignon 72

Asparagus, Potato Parisienne, King Trumpet, Amarone Wine Reduction

Our raw ingredients are carefully sourced from high-quality growers and gardens that employ sustainable growing practices. We choose ingredients that are good for you and the planet.

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

***For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.**

DESSERTS

Maple Pecan Pear Frozen Vacherin 18

Barlet Poached Pear, Cinnamon, Frozen Pecan, Dried Meringues

Red October Pumpkin Custard 18

Coffee Caramel Ganache, Gingerbread, Sweet Orange Sorbet

Red Velvet Tayberry Cake 18

Lemon Mascarpone Cream Cheese, Pomegranate, Ruby Chocolate
Tayberry Sorbet

House Made Ice Cream and Sorbet 16

Chef's Selection of Seasonal Ice Cream
or Seasonal Sorbet

Cheese Plate 25

Fourme D'Ambert | Cow Milk, Semi Hard, Auvergne, France
Manchego | Sheep Milk, Firm, La Mancha, Spain
Camenbert | Cow Milk, Soft-Creamy, Normandy, France

COFFEE & TEA

Coffee 10

Cold Brew, Regular Coffee, Decaffeinated Coffee, Espresso, Cappuccino Macchiato
Caffè Latte, Americano, Marocchino, Caffè Mocha

Artisanal Tea 8

English Breakfast, Earl Grey, Chamomile, Health & Well Being Green, Peppermint,
Harmony (Blend of Chamomile & Peppermint)

DESSERT WINES

Michele Chiarlo Moscato D'Asti 15

Sparkling Wine, Italy

Yalumba, "Antique Muscat" 17

Sweet Wine, Australia

Val Tercinier, Pineau des Charentes 20

Cognac, France

Château Les Justices, Semillon 23

Sauternes, France 2019