

Our Kitchen is Open  
Daily until 11:00pm

## APPETIZERS

<b>Artisanal Cheese &amp; Charcuterie</b>	38
Cornichons, Grain Mustard Seasonal Fruit Compote, Farmhouse Crackers	
<b>Caviar Deviled Eggs</b>	25
Dijon Mustard, Cayenne Pepper, Chives, Osetra Caviar	
<b>Apulia Burrata Cheese</b>	23
Heirloom Cherry Tomatoes Panzanella Micro Arugula, Crema Al Balsamico	
<b>King Salmon Tartare</b>	22
Avocado Mousse, Crème Fraîche, Tobiko, Grapefruit	
<b>Truffled Mac &amp; Cheese Gratin</b>	17
Tubetti Pasta, Aged Cheddar Cheese Black Summer Truffle Mornay Sauce	
<b>Poached Jumbo Shrimp</b>	30
Cocktail Sauce, Lemon	
<b>Virginia Blackberry Point Oysters</b>	26
Prosecco Strawberry Mignonette, Lemon Cocktail Sauce	
<b>Roasted Tomato Soup</b>	14
Gruyère Grilled Cheese	
<b>Baby Gem Salad</b>	19
Goat Cheese, Sunflower Seed, Fennel, Orange Watermelon Radish, White Balsmic	
<b>Black Truffle &amp; Aged Parmigiano Arancini</b>	20
Truffle Lemon Aioli	

## ENTRÉES

<b>Jumbo Lump Crab Cake(s)</b>	24 /48
Baby Arugula, Watermelon Radish Salad Lemon Caper Aioli	
<b>Grilled Merguez Lamb Sausage</b>	27
Agrumato Lemon Hummus, Cucumber, Olives Red Onion Salad, Pita Bread	
<b>Jefferson Burger</b>	29
Creekstone Farm Short-Rib Brisket, White Cheddar Fresh Sliced Tomato, Charred Red Onions, Sesame Seed Olive Oil Bun, Parmigiano Reggiano French Fries	
<b>Fettucine Bolognese</b>	29
Black Angus Beef, Mirepoix Pomodoro Sauce Parmigiano Reggiano	
<b>Grilled Ora King Salmon</b>	45
Haricot Vert, Grape Tomatoes, Vierge Tapenade Charred Lemon	
<b>Creekstone Black Angus NY Steak Frite</b>	49
Herb French Fries, Peppercorn Sauce	

\*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.