



Chef's Menu

The guys in the kitchen wanted to have a little fun & we hope you do too. The dishes below are a combination of some familiar flavors & some that we think may surprise you. Select a dish or two as a starter for your steak, or have your server assist with customizing a nice tasting for your table. Either way, there is no wrong approach. Have fun, enjoy the night and thank you from the team.

***scallops** | celeriac | apple cider & jasmine tea...14

*whipped **seafood** spread | pickles and crunchy bread...8

*parmesan **gnocchi** | ricotta | crispy kale | vegetable demi...13

***tuna** carpaccio | grapefruit | puffed grains | fennel...15

*grilled salsify | charred **octopus** | garden radishes...14

*marrow bone | **lobster** | apple | frisee...19

*house cured **bacon** | fried farm egg...9

***rockfish** with clam chowder sauce...32

*house made **pasta** | wild mushrooms | chives...23

*fried blue **catfish** | spicy remoulade | crispy potatoes...13

*Korean chili spiced **tuna** | avocado | roasted cipollini onions...26

*maple leaf farms **duck** | sprouted wheat berry | apricot...27

*smoked chicken | potato **rosti** | mustard que sauce...15

*puffed quinoa | prosciutto | heirloom **carrots** | Vietnamese dressing...9

Culinary Team

Eric Nelson | Cole Williams | Nelson Cardona | Nick Lautieri | Cameron Hill

Please alert your server to any food allergies or dietary restrictions.
20% gratuity will automatically be added to parties of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



Our Classic Steakhouse Menu

*Oysters on the Half

Rappahannock River Oyster Company...
Black Pepper Shallot Mignonette...13

*Jumbo Shrimp Cocktail

Horseradish Cocktail...13

*Chilled Lobster Salad

Chilled Maine Lobster...Endive...Citrus...15

*Eastern Shore Clams

Sautéed in Smartmouth Amber &
Surry Sausage...12

*Classic Oyster Stew

Barcat Oysters...Mashed Potatoes...
Smoked Bacon...Scallion...9

*Point Judith Calamari

Lightly Fried served with Herb Aioli...11

*Steak Tartare

Classic Preparation...Crosthini...Tarragon...15

*Simple House Salad

Mixed Greens...Red Grapes...
Barbecue Sunflower Seeds...8

*Caesar Salad

Whole Leaf Romaine...Pecorino...Croutons...9

*The Wedge

Iceberg Lettuce...Buttermilk Blue
Cheese...Bacon...Marinated Tomatoes...11

*Prime Grade Cuts

14oz NY Strip...32

24oz Porterhouse...49

8oz Sirloin...23

12oz Wagyu Eye of Ribeye...55

*Steaks

Petite Filet...33

20oz Cowboy Ribeye...45

10oz King Cut Filet...43

Pepper-cruste Flat Iron...19

*Chops

Whole New Zealand Rack of Lamb...34

Cider-brined Berkshire Pork Chop...24

Sauces: House Steak Sauce / Béarnaise / Peppercorn Bourbon Cream

*Additions

3 ea Jumbo Shrimp...9

½ Maine Lobster...15

Blue Cheese Crust...4

Wild Mushrooms...4

2 ea Scallops...12

Half & Half...5

*Sides...\$5

Brandied Mushrooms

House-cut Steak Fries

Creamed Local Greens

Salt Crusted Baked Potato

Lemon Garlic Broccolini

Butter Whipped Potatoes

7 Cheese Mac n Cheese

Ginger Sweet Potatoes

Parmesan Brussel Sprouts

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