

The Grill

EAT
250
AMERICA AT THE TABLE

BRUNCH/LUNCH | \$25 PER GUEST

STARTER

choice of

NEW ENGLAND CLAM CHOWDER

clams/bacon/potatoes/classic

CAESAR SALAD

little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing

MAIN

choice of

GRILLED CHICKEN SANDWICH

baguette/bacon/cheddar/lettuce/tomato/aioli/pickled red onions

CRISPY FISH SLIDERS

king's hawaiian buns/tempura'd white fish/tartar
pickled onions/cabbage

DESSERT

FLOURLESS CHOCOLATE CAKE

whipped cream/berries

 = PLANT-BASED  = VEGETARIAN  = GLUTEN FREE

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

The Grill

EAT
250

AMERICA AT THE TABLE

DINNER | \$50 PER GUEST

STARTER

choice of

CRAB + CORN FRITTERS

aji amarilllo tartare

WAGYU BEEF TARTARE*

cured egg / mustard / pumpernickle toast

CHESAPEAKE BAY OYSTERS*

nuoc cham mignonette / thai basil granita

MAIN

choice of

GRILLED WAGYU BAVETTE*

pineapple marinade / coconut red rice / pineapple salsa / scallion

PAN-ROASTED ROCK FISH

celery root purée / preserved lemon granolata

DESSERT

CHESAPEAKE BLACKBERRY + CORNMEAL COBBLER

brown sugar crumble / orange whipped cream

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