

The Grill

AMERICA

250

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

AMERICA

250

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 gremolata

DESSERT

CHESAPEAKE BLACKBERRY + CORNMEAL COBBLER

brown sugar crumble / orange whipped cream



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