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# APPETIZERS

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**BUTTERMILK FRIED CALAMARI**..... \$12  
Sauce pomodoro, parmesan, lemon

**SHRIMP & PORK DUMPLINGS**..... \$8  
Soy aioli, scallion, cilantro

**TOGARASHI FRIED SHRIMP**..... \$13  
Soy aioli, scallion, cilantro

**BEEF TENDERLOIN CARPACCIO**..... \$12  
Truffle egg salad, baby arugula, balsamic  
mustard vinaigrette

**CHEF'S STEAK & EGG**..... \$12  
Burgundy braised short ribs, white polenta, crispy  
poached egg, braising jus

**PEI CHORIZO MUSSELS**..... \$13  
Roasted red pepper, cilantro, scallion, jalapeno cream,  
grilled bread

**BLUE CHEESE MUSSELS**..... \$13  
Caramelized onion, chili oil, grilled bread, PEI mussels

**CHINESE VEGETABLE SPRING ROLLS**..... \$9  
Ponzu, spicy mustard

**BLACK TRUFFLE FLATBREAD**..... \$13  
Fontina mornay, black truffle, red wine arugula salad

**SQUASH & GOAT CHEESE FLATBREAD**..... \$11  
Whipped boursin, toasted pistachios, honey,  
red pepper flakes

**CHARRED BROCCOLI CAPRESE**..... \$10  
Pesto, red onions, cherry tomatoes, crispy pork  
belly, mozzarella, balsamic pearls

**SMOKED SOY TUNA POKE**..... \$15  
Citrus ginger - orange slaw, sushi rice, seaweed  
salad, coconut crunch, smoked soy aioli

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# OYSTERS

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**FRIED EASTERN SHORE**..... \$10  
Old Bay tartar

**OYSTERS EURASIA**..... \$14  
Spinach, bacon, cream cheese, pankko, parmesan

**RAW**..... \$12  
Cucumber & honey mignonette

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# SNACKS

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**DEVILED EGGS**..... \$5

**FRIED GREEN TOMATOES**..... \$6  
Melted pimento cheese, balsamic

**EDAMAME**..... \$7  
Sea salt, lemon

**CHILI PORK BELLY & RICE** ..... \$7  
Buttered rice, sesame seeds

**TRUFFLE PARMESAN FRIES**..... \$7  
Truffle aioli

**POMMES FRITES**..... \$4

**TRUFFLE MAC & CHEESE**..... \$8

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# SOUPS & SALADS

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**BROCCOLI & CHEDDAR SOUP**..... \$7  
Pimento, smoked paprika

**HOT & SOUR SOUP**..... \$7  
Carrots, tofu, shiitake mushrooms,  
chicken, scallion, cilantro

**CAESAR SALAD**..... \$8  
Crisp romaine, puff pastry, parmesan cheese,  
Worcestershire reduction, roasted garlic Caesar  
dressing

**WEDGE SALAD**..... \$9  
House bleu cheese dressing, crisp iceberg,  
deviled egg, tomatoes, applewood bacon,  
crispy shallots

**WARM BRUSSELS SPROUTS SALAD**..... \$12  
Pancetta, marcona almonds, bleu cheese, dried  
cranberries, balsamic

**APPLE & BEET SALAD**..... \$11  
Fried boursin cheese, apples, roasted beets,  
pickled red onion, candied pistachio, kale,  
red wine Dijon dressing

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# ADD IT <sup>TO A</sup> SALAD

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**GRILLED SHRIMP**..... \$9

**GRILLED or FRIED CHICKEN**..... \$6

**FRIED OYSTERS**..... \$7

**GRILLED SALMON**..... \$9

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DINNER

**EURASIA**

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# PASTA

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**PAPPARDELLE BOLOGNESE..... \$14**  
36 month parmesan Reggiano , fresh herbs

**3 CHEESE TORTELLINI..... \$14**  
Mushroom ragu, 6 month manchego,  
fresh herbs , ricotta, cream cheese

**GNOCCHI..... \$15**  
House chorizo, creamed spinach, 36 month  
parmesan Reggiano, roasted red peppers

**SPEZIATO FETTUCINE..... \$14**  
Calabrian chili pepper, capers, anchovies, lemon zest,  
pine nuts, sheep's milk pecorino

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# ENTRÉES

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**GRILLED ATLANTIC SALMON..... \$27**  
Israeli couscous, peas, shaved fennel, fresh basil,  
lemon pesto

**CHILLED SWEET & SOUR UDON BOWL..... \$25**  
Fried shrimp, peas, cabbage, carrots,  
chili oil, peanuts, soy aioli, herbs

**SAUTÉED SHRIMP & GOUDA GRITS..... \$26**  
Fried grit cake, surry county sausage, roasted  
red peppers, basil, old bay butter

**FINE SWINE..... \$26**  
Grilled pork tenderloin, tempura broccolini, fried rice,  
pineapple, shiitake, peas, peanuts

**CHARGRILLED 48 HR. BEEF SHORTRIB..... \$28**  
Squash puree; brown-butter potatoes, mushrooms &  
cauliflower, red wine reduction, chives

**PEPPERCORN GRILLED NY STRIP..... \$34**  
12 oz NY strip, herbed fries, chimichurri butter

**FONTINA & MUSHROOM  
STUFFED CHICKEN LEGS..... \$25**  
Herbed wild rice , pickled red onion relish,  
lemon butter

**SEARED DIVER SCALLOPS..... \$34**  
Pesto risotto, tomato jam, garlic - parmesan brussels,  
pancetta, lemon butter

**VEAL & BURRATA..... \$25**  
Breaded & fried, house pomodoro sauce, burrata  
cheese, pecorino Romano, fresh herbs and basil

**FURIKAKE SEARED TUNA..... \$31**  
Veggie roll, wakame, carrot-ginger dressing

**PIMENTO CHEESE & BACON BURGER..... \$14**  
Orange marmalade, crispy jalapenos, grilled  
brioche bun, lettuce

## COME CHECK OUT HAPPY HOUR!

Monday - Saturday 4pm - 6pm

1/2 off all appetizers, well drinks, bottled beer, select wines

## OYSTER SUNDAY

All oysters \$1 all day long!

Brunch menu from 11am - 4pm

## SERVICE INDUSTRY NIGHTS ON MONDAYS

1/2 off all food for our fellow restaurant workers

