

# ALL DAY

spring 2022  
for the table

roasted vegetable board 14

hummus | carrots | red pepper  
portabella | pickled vegetable  
brussels sprouts | crostini

artisan cheese board 15

local cheese | honey comb  
candied nuts | seasonal jam  
crostini

cured meat board 15

cured salumi | mustard  
candied nuts | pickled vegetable  
crostini

## shares

heirloom tomato tart 14

whipped ricotta | basil | tomato  
puff pastry | balsamic

wagyu dumplings 15

wagyu | shrimp | horseradish demi  
scallions

zucchini & tomato frites 12

whipped ricotta

halibut tacos 15

cajun spice | beet & carrot salad  
avocado cream

deviled eggs 9

classic | pickled | cajun fried

buffalo chicken meatballs 15

whipped bleu cheese

grilled octopus 14

smoked tabouleh salad

## handhelds

turkey ciabatta 13

roasted turkey | bacon  
cheddar | lettuce | tomato  
mayo | ciabatta bread

classic burger 14

aged cheddar | 231 sauce | lettuce  
tomato | pickle | brioche

231 reuben 12

corned beef | sauerkraut | swiss  
231 sauce | marble rye

## sides

brussels sprouts 8

crispy brussels sprouts | pistachio  
prosciutto | truffle honey

grilled asparagus 8

charred lemon | parmesan

cous cous risotto 8

pine nut | parmesan

whipped potato 8

horseradish demi

## soup

tomato bisque 6

basil | crostini

soup of the day 6

chef's creation

## greens

greek salad 12

cherry tomato | cucumber  
red pepper | olive | red onion  
red wine vinaigrette

tomato carpaccio 12

heirloom tomato | fried capers  
pickled red onion | shaved fennel  
basil chiffonade | balsamic

fried artichoke 12

frisee | fried artichoke  
asparagus | truffle poached egg  
bacon crumbles  
lemon thyme vinaigrette

brussels sprout caesar 12

arugula | brussels sprouts | parmesan  
pretzel croutons | caesar dressing

add on | chicken 5 | salmon 8 | crabcake 15

## mains

maryland crabcakes 36

corn | sundried tomato | haricot verts  
sweet peas | red bell pepper

chicken roulade 38

spinach | artichoke | feta | pine nut  
cous cous risotto

pasta of the day MP

chef's creation

hickory smoked short rib 40

brown butter mash | grilled asparagus

fish of the day mp

chefs creation

rutabega tagliatelle 35

lobster mushrooms | spring peas  
mint panko

wagyu meatloaf 42

whipped potato | baby carrots  
horseradish demi | pea shoots

pan seared halibut 35

'aqua pazza' fennel | cherry tomato | red onion  
chili flake | white white | herb gremolata