

DESSERTS

17  99
RUM SAMARIN \$12

Peach Ice Cream, Cinnamon & Sugar, Pistachio Crumble

CHOCOLATE CAKE \$12

Poached Raspberries, Crème Fraiche, Vanilla Ice Cream

BASQUE CHEESECAKE \$12

Peanut Crumble, Compressed Strawberries, Strawberry Sorbet

CHEESE PLATE \$12

Spiced Pecans, House Preserves, House Made Crackers

APPLE CRISP \$12

Salted Caramel, Vanilla Ice Cream

COCKTAILS

1799 \$18

Cucumber Vodka, Elderflower Liqueur, Lime Juice, Pineapple Juice

THE OAXACAN \$19

Reposado Tequila, Mescal, Agave Nectar, Orange Bitters

SMOKED OLD-FASHIONED \$18

Elijah Craig, Sugar, Bitters, Smoke

MAPLE WALNUT MANHATTAN \$20

Knob Creek Bourbon, Antica Sweet Vermouth, Black Walnut Bitters, Maple Syrup, Cherry

THE ROYAL PEACH \$18

Crown Royal, Fresh Peach Syrup, Cranberry Juice, Orange Bitters

HONEY SLIDER \$20

Makers Mark, Ginger Liqueur, Dry Vermouth, Earl Grey Simple Syrup, Lemon

CUCUMBER GIMLET \$16

Tanqueray, Muddle Cucumber, Lemon Juice, Simple syrup





SUMMER SALAD \$17

Watermelon, Cucumber, Corn, Basil Vinaigrette, Jalapeño Foam, Feta Cheese, Garden Tomato

BEEF CARPACCIO \$20

Filet of Beef, Capers, Olive Oil, Toast, Arugula, Lemon, Black Pepper, Parmesan

PEAR & ARUGULA SALAD \$16

Bosc Pear, Arugula, Bleu Cheese, Candied Pecans, Saba

BONE MARROW & ESCARGOT \$22

Pernod Butter, Lemon, Country Toast

TUNA CRUDO \$19

Fried Shallots, Jalapenos, Radish, Yuzu Emulsion, Frisée, Soy Foam, Pistachio

GRILLED CHEESE \$16

Cheddar, Port Salut, Gruyere, Country Bread, Mayo, House-made Pickled Vegetables, Strawberry Rose Jelly

SMOKED SALMON RED ONION FLATBREAD \$19

Avocado Buttermilk, Fried Capers, Red Clove, Pickled Cabbage

BLISTERED SHISHITOS \$17

Yuzu Puree, House-made Yogurt, Spicy Hazelnut Granola, Thai Basil Zhoug, Aleppo

BUTTER POACHED CARROTS \$18

Marmalade, Katsu, Rye Crackers, Almond, Chili Oil

VIRGINIA PEANUT HUMMUS \$17

Vadouvan Crumble, Garden Vegetables, Charred Flatbread, Chili Oil

BRAISED P.E.I. MUSSELS \$18

Ginger, Garlic, White Wine, Parsley, Baguette

SPINACH PESTO & FETA CHEESE FETTUCCINI \$23



Lemon, Onion, Zucchini, Squash, Parmesan, Almond-Capers, Raisin

MOROCCAN SPICED VEGETABLE RISOTTO \$23

Carrot, Garden Cherry Tomato, Fennel, Brussel Sprouts, Fermented Turnips, Spring Onions, Green Garlic Yogurt

PAN-ROASTED SCOTTISH SALMON \$28

Potato Confit, Smoked Paprika, Buttermilk Emulsion, Peanut Gremolata

STRIPED BASS & FENNEL \$37

Fondant Potatoes, Fennel Gelee, Pernod Butter, Fermented Swiss Chard

ROASTED CHICKEN BREAST & HAND PIE \$30

Lemon-Thyme Velouté, Breast, Mirepoix, Fermented Cream Farro

BEEF BURGER \$19

Herbs, Lemon, Garlic, House Made Mustard Seed Bun, Caramelized Onions, Mornay Sauce, Bacon, House-made Pickles & Chips

STEAK AU POIVRE \$39

Mashed Potatoes, Tempura Onion Rings, Madeira-Peppercorn Sauce

BEEF BOURGUIGNON \$24

Mushrooms, Carrots, Onions, Leek, Red Wine Sauce

KUNZ SHORT RIB \$38

Celery Root Puree, Ginger, Mango, Wilted Spinach

SIDES

PAPAS BRAVAS \$12

Spicy Paprika

MASHED POTATOES \$12

Yukon Gold

BLISTERED SHISHITOS \$12

Lemon Puree, Maldon

CORN ON THE COB \$12

Pistachio Crumble, Buttermilk

BRUSSEL SPROUTS \$12

Red Wine Syrup