

# Appetizers

## Soup

\$8

roasted squash and apple,  
pumpkin seed cracker

## Roasted Potatoes

\$6

fresh herbs and roasted garlic  
aioli

## Sausage

\$12

black pepper and garlic  
sausage,  
cranberry beans, salsa verde

## Steamed Clams

\$11

dry vermouth, shallots, tomato,  
dried chili sauce

## Crostini

\$13

cold roast beef, horseradish

## Swordfish

\$12

smoked swordfish, poached  
egg,  
bitter greens, maple glaze

## Green Salad

\$9

leaf lettuce, Washington's  
Crossing, croutons, grilled leek  
vinaigrette

## Winter Vegetable

\$9

crisp rutabega, blue cheese,  
hot sauce, pickled celery

## Oysters

\$14

half dozen east coast oysters,  
sherry vinegar mignonette



## Share Plates

Cheese

\$22

Meat

\$22

Combo

\$22

## Entrees

Chicken

\$20

roasted chicken breast,  
smashed  
fingerlings, radish confit,  
parsley,  
brown butter

Dorade

\$23

poached dorade, chickpea and  
kale minestrone

Liver

\$22

grilled calves liver, mustard  
glazed turnips, stewed red  
onion and bacon

Pork

\$23

braised pork tart, roasted root  
vegetables, apple slaw

Ravioli

\$18

roasted garlic and ricotta ravioli,  
mushrooms, thyme

Mutton

\$24

mutton, lentils, merguez broth,  
yogurt, mint

Terrine

\$17

winter vegetable and polenta  
terrines,  
braised greens

Thank you to all of our local farmers  
and purveyors who supply us with  
the freshest ingredients year round  
18% gratuity may be added to  
parties of 5 or more