



By Brent M. Sick

## BEGINNINGS

### **CRAWFISH BISQUE 5 | 8**

Atchafalaya (LA) crawfish, creole spiced bisque.

### **CRISPY QUAIL 12**

Manchester Farms (IN) quail in spicy citrus glaze.

### **OYSTER ROCKEFELLER 13**

Rappahannock River (VA) oysters, spinach, anisette, bacon and Parmesan.

### **CRAB LIBERTINE 12**

Louisiana crab cakes, arugula and lemon with peppadew aioli.

### **SPICY CILANTRO WINGS 9**

Crispy and spiced roasted with our citrus cilantro buffalo sauce and chive cream.

### **THYME AND GARLIC WEDGES 8**

Fresh cut spuds, thyme, garlic crisps, sea salt, black garlic aioli.

### **TUNA CARPACCIO 13**

Yellow fin, black lava salt, fennel pollen, fresh citrus, absinthe aioli and tomato crostini.

### **BOURSIN PEPPADEW 8**

House-made Boursin with local goat cheese stuffed and baked with garlic toast crumbs and fig balsamic.

### **PICKLED PLATE 8**

Eggs, beets, baby carrots, cauliflower and cippolini onions.

### **BEETS AND BOURSIN 8**

Ruby red beets braised, herbed goat Boursin, crostini.

### **TORITOS 10**

Fontina-stuffed, bacon-wrapped, creole peppers battered and served with buttermilk herb sauce.

## MUSSELS

*Prince Edward Island, Canada*

### **CLASSIC 15**

White wine, lemon, garlic, hint of cream, with crusty bread.

### **SPICY THAI 16**

Cilantro, jalapeno, lime, sambal, coconut milk, Thai basil pea shoots and carrots, with crusty bread.

### **APPALACHIAN 16**

Applewood-smoked bacon, Knob Creek bourbon, roasted tomato sauce, caramelized onion, with crusty bread.

### **TRUFFLE 16**

Portobello, crimini, shitake, white truffle oil, porcini powder, touch of cream, pinot grigio, with crusty bread.

### **CREOLE 16**

Andouille sausage, lime, cilantro, clam juice, creole tomato sauce, with crusty bread.

## SIDES

**FRIES 5 | ASPARAGUS 5 | SPICED NUTS 5 | POLENTA 5 | GRITS 5 | MUSHROOMS 5**

## SALADS

*ADD CHICKEN 5; TUNA, SHRIMP OR SALMON 6*

### **SALAD MAISON 8**

House blend baby greens, local goat cheese, pears, mint balsamic vinaigrette and spiced pepitas.

### **SALAD LYONNAISE 11**

Sinclair Farms (VA) baby Frissee, crisp bacon, teardrop tomato and warm roasted shallot vinaigrette topped with a sunny-side-up egg.

### **MELON MINT AND FETA 10**

Baby arugula, mint, toasted cumin and lime vinaigrette.

### **STEAK AND ARUGULA PEPPERANATA 14**

Creekstone Farms (MD) buttermilk sirloin topped with roasted peppers, cippolini in balsamic vinaigrette and arugula.

## SANDWICHES

### **PO'BOYS**

Choose one of the following rustic Po'boys with fries.

- **OYSTER** *Rappahannock River, VA 15*
- **SHRIMP** *Vermillion Bay, LA 14*
- **CRAWFISH** *Atchafalaya Basin, LA 13*

### **BAHN MI**

Choose one of the following Bahn Mi with fries.

- **DUCK PASTRAMI** *Maple Leaf Farms, IN 15*
- **CRISPY CHICKEN** *Forest Hill, MD 13*

### **BISTRO BURGER 13**

Hereford beef, smoked cheddar, maple Cajun bacon, house pickles, tomato, onion, greens on a sesame brioche bun and shoestrings.

### **FARMHOUSE CHEESE AND ONION GRILLE 13**

Savory roasted spring onions, gruyere, fontina, Parmesan with absinthe tomato bisque.

## ENTREES

### **DUCK CONFIT AND SWEET POLENTA 20**

Maple Leaf Farms (IN) duck leg, polenta, demi, mache salad.

### **STEAK FRITES 19**

Creekstone Farms (MD) grass-fed 12oz top sirloin, fresh-cut spuds, garlic, herbs and truffled butter and Libertine steak sauce.

### **BRONZED SALMON 18**

Lemony asparagus risotto, fennel fond absinthe pesto.

### **CREOLE SHRIMP, ANDOUILLE AND GRITS 16**

Creole shrimp, smoky cheese grits, andouille sausage.

### **ROAST MUSHROOM VEGAN PASTA 16**

Crimini, portabella, shitake, porcini powder, truffle, fusilli, herbs.

## AU REVOIR

**BANANA BEIGNETS 7 | MILK AND COOKIES | SEASONAL BERRIES AND CREAM 8**

\*consuming raw or undercooked meat, seafood, poultry or eggs increases risk of an illness.