
CHILLED SEAFOOD

SNOW CRAB CLAWS

old bay butter, cocktail sauce,
dijonnaise

26

BIG EYE TUNA TARTARE

black garlic, jicama, avocado purée,
kiwi, pickled red onion, culantro

28

OYSTERS ON THE HALF SHELL

pink peppercorn mignonette, horseradish,
green apple-celery foam, basil oil

HALF DOZEN 22 DOZEN 44

OLD BAY POACHED SHRIMP

pico de gallo, fresno, avocado purée,
basil, plantain chips

22

ROCKFISH CEVICHE

leche de tigre, grapes, pomegranate
baby fennel, culantro oil

24

SHELLFISH TOWER

lobster cocktail, jumbo lump crab meat,
oysters, snow crab claws,
jumbo shrimp cocktail

44 PP

CAVIAR SERVICE

shallot, capers, egg, chives,
crème fraîche, brioche, blinis

MKT

APPETIZERS

MARYLAND CRAB DIP

cream cheese, aged cheddar,
pretzel bites, old bay, chives

24

SEARED FOIE GRAS

fig, minus 8 vinaigrette, grilled brioche,
duck fat powder, frisée

34

SHEEP'S CHEESE CAVATELLI

brown butter, butternut squash,
kale, chestnut

26

GRILLED SPANISH OCTOPUS

sweet potato, lime, castelvetrano olive,
pomegranate, pine nut

28

MASSACHUSETTS SEA SCALLOPS

apple-celeriac purée, compressed apple,
brown butter-lemon zest,
crispy ham, parsley oil

24

BURRATA & FIG TOAST

arugula, prosciutto, pickled shallot,
dill, mint, basil

22

SOUP & SALADS

CAESAR SALAD

sweet gem lettuce, crispy sourdough,
anchovies, aged parmesan cheese

18

BEET CARPACCIO

pistachio, feta cheese, basil,
mint pesto, smoked trout roe

22

LOUIE THE CRAB

colossal crab meat, avocado, egg,
tomato, cucumber, louie dressing

30

DELICATA SQUASH & POMEGRANATE

atlas farm greens, red onion, ricotta salata,
pomegranate-balsamic reduction, cashew

24

CHICORIES & PEAR

blue cheese, pecan,
balsamic, dried cranberries

24

ATLAS FARM GREENS

apple cider vinaigrette, tomato,
cucumber, radish, red onion

18

AUTUMN SQUASH SOUP

short rib ragout, pumpkin seed, crispy sage

16

Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

Please alert your server of any food allergies.

ROTISSERIE

PHEASANT

pot pie, poultry jus

82

WILD GAME KABAB

fall vegetables, apple, mint salmoriglio

80

DUCK BREAST

confit duck leg roulade, parsnip,
fig, beet, duck jus

54

BYGONE SIGNATURE PRIME RIB

herb marinated, fresh horseradish,
au jus

60

ENTRÉES

IBÉRICO DE BELLOTA PORK LOIN

broccolini, roasted onion, pickled
kohlrabi, black garlic, pork broth

68

STUFFED CHICKEN BREAST

root vegetables pave,
frisée, hazelnut, cranberry

40

RACK OF LAMB

vadouvan yogurt, mint chimichurri,
apple chutney

62

36-HOURS SHORT RIB

roots & tubers, au jus,
miso butter, parsley

50

KOJI AGED PRIME FILET MIGNON

epinards à la crème, potato croquette,
trumpet mushroom, blue cheese-tallow butter

94

MARYLAND CRAB CAKE

aerated hollandaise,
grilled lemon

46

DORADE

brown butter, cauliflower,
pine nut, golden raisin, sage, caper berry

64

RAMEN

vermicelli rice noodles, chili sauce, scallions
shiitake mushrooms, pickled bamboo shoots

TOFU 28 SMOKED DUCK 38

DOVER SOLE

lemon-brown butter sauce,
onion-garlic relish, celery

98

WHOLE MAINE LOBSTER

jumbo lump crab meat, smoked potatoes, leeks, bisque de homard, black truffle-lemon beurre monté

MKT

SIDES

ROASTED MUSHROOMS

shallot, garlic, fine herbs

MISO ROASTED CARROTS

carrot top-almond gremolata

ROASTED FINGERLING POTATOES

garlic, thyme, rosemary

POMMES PURÉE

garlic infused yukon gold potatoes,
butter

MAC AND FOUR CHEESES

aged gruyère, 18-month parmesan,
smoked cheddar, fontina

BRUSSELS SPROUTS

applewood smoked bacon,
clover honey

ALL SIDES | 16

For parties of 6 or more, a single itemized check will be presented with an included 20% gratuity.