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## CHILLED SEAFOOD

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### SNOW CRAB CLAWS

dijonnaise, old bay butter, cocktail sauce

28

### BIG EYE TUNA TARTARE

avocado, cucumber, passion fruit,  
tangerine, sourdough, culantro oil

29

### OYSTERS ON THE HALF SHELL

pink pepper mignonette,  
blood orange foam, basil oil

HALF DOZEN 24 DOZEN 48

### JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon

26

### ROCKFISH CEVICHE

leche de tigre, winter citrus, baby fennel,  
ginger, puffed barley, borage, mint

24

### SHELLFISH TOWER

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

48 PP

### CAVIAR SERVICE

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

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## APPETIZERS

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### MARYLAND CRAB DIP

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

26

### PRIME BEEF TARTARE

shallot, preserved black truffle, happy egg yolk,  
caviar, grana padano crisp

30

### CRISPY SPANISH OCTOPUS

endive, citrus-honey vinaigrette, sunchoke,  
calabrian oregano, pickled onion, annatto, mint

30

### PAPAS BRAVAS

black truffle aioli, beef ragout,  
manchego, garlic breadcrumbs

24

### BURRATA & PROSCIUTTO TOAST

arugula, mint, dill, basil, balsamic,  
dried figs, pickled shallots

24

### MASSACHUSETTS SEA SCALLOPS

saffron, butternut squash, tardivo, bacon jam,  
pumpkin seed, nasturtium, purple shiso

26

### SEARED FOIE GRAS

persimmon tartlet, hoshigaki, pistachio, brandy caramel

34

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## SOUP & SALADS

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### CAESAR SALAD

creamy anchovy dressing,  
crispy sourdough, aged parmesan cheese

18

### LOUIE THE CRAB

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

34

### GRILLED BEETS

mint pesto, gournay cheese, cashew,  
prosciutto, smoked trout roe, basil oil

22

### LITTLE GEM SALAD

meyer lemon-honey vinaigrette, basil, dill,  
parsley, croutons, aged parmesan cheese

18

### BUTTERNUT SQUASH SOUP

short rib ragout, pumpkin  
seed, basil, crispy sage

16

### VENENTO CHICORY

bergamot, mandarin, marcona almond,  
cured egg yolk, harvest moon cheese

26

*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

### WISCONSIN PHEASANT

braised leg & winter vegetable pot pie,  
chimichurri

82

### BYGONE SIGNATURE PRIME RIB

herb marinated, horseradish,  
au jus

66

### CRESCENT FARM'S DUCK BREAST

confit leg terrine, kumquat, cauliflower purée,  
romanesco, sicilian pistachio, smoked duck jus

56

### BISON KABAB

sweet pepper, trumpet mushroom,  
cipollini onion, petite potato, mint salmoriglio

84

## ENTRÉES

### IBÉRICO DE BELLOTA PORK LOIN

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

68

### TRUFFLE CHICKEN BREAST

celery root purée, roasted brus-  
sels sprout, salsify, jus

42

### RACK OF LAMB

vadouvan yogurt, apple chutney,  
mint

66

### BRAISED SHORT RIB

carrot, potato, onion, turnip,  
au jus, miso butter, parsley

52

### 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

47

### BIG GLORY BAY SALMON

beluga lentils, fennel salad,  
castelvetrano olives, winter citrus

56

### COCONUT CURRY RAMEN

sun ramen 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

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## SIDES

### ROASTED MUSHROOMS

shallot, garlic, fine herbs

### 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

### ROASTED BROCCOLI

shallot, garlic, fine herbs

ALL SIDES | 16

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