ABBATOIR

CANDIED BACON POP
goose cooked sous vide, rosemary, serrano

DUCK CONFIT + RISOTTO
pulled duck confit, risotto cake, scallion relish

PETITE FILET
potato rosti, horseradish crème fraîche

SEARED CHICKEN SATAY
coconut habanero peanut sauce

SEARED RIBEYE
scallion butter, crispy sage, toasted bread

DUCK LIVER PÂTÉ
balsamic fig compote, crunchy toast, amaranth

FOIE GRAS TERRINE
pear chutney, brioche

FRANKIE’S CHICKEN WINGS
frankie butter, ginger habanero, cucumber relish

PROSCIUTTO ROLL
fig, arugula, chèvre, port reduction

SEARED BEEF CARPACCIO
arugula, reggiano, lime

AT THE PIER

CRISPY SHRIMP ROLL
scallion aioli, serrano oil

MARYLAND CRAB CAKE
spicy pineapple + mango aioli

PORTUGUESE COD FRITTER
romesco, lemon

GRILLED SARDINE
sweet pepper caponata, chili

JUMBO SHRIMP COCKTAIL
tomato horseradish jam, lemon

SALMON PÂTÉ
lemon zest, shallot, toasted baguette

SMOKED TROUT
treviso, passion fruit scented cream cheese

SEARED TUNA
kabayaki, mango pineapple relish

VIETNAMESE SUMMER ROLLS
shrimp, mango, avocado, rice noodle, sweet thai chili dressing

SCALLOP CEVICHE
avocado mousse, shallot, chili, lemon, crisp wonton
LEAN + GREEN

ACEITUNAS
spanish marinated olives

CARAMELIZED ONION TART
wild mushroom, fig jam

CELERY ROOT + POTATO PANCAKE
sweet + sour apple onion compote

GREEN SPLIT PEA FRITTER
radish, pickled pearl leaf, mint aioli

PIMENTO BEER CHEESE FRITTER
sour cherry buttermilk drizzle

VEGETABLE PAKORA
mint tamarind chutney, raita

SPICY POKE + LOTUS
spicy poke, lotus root, wakame

HERB CRUSTED GOAT CHEESE
membrillo, tomato jam, crostini

THAI RICE PAPER PAQUETTES
julienned vegetables, shredded coriander, sake + szechwan pepper, thai chili sauce

SPANISH TORTILLA
olive oil, olive vinaigrette, maldon