

Topside

OF MT. VERNON

ON THE HALF SHELL

Local Oysters - 3 rotating varieties - 1/2 dozen (GF) \$16

*above served with traditional accompaniments

SALADS

Green Salad

snap peas, asparagus, la quercia prosciutto, soft boiled egg,
radish, champagne vinaigrette (GF) \$13

Tomato Salad

pickled shallot, avocado, sherry vinegar, local crab (GF) \$18

SMALL PLATES

Fried Oysters (6)

Creole mayo \$14

Crispy Chicken Skins

homemade hot sauce powder (GF) \$6

Indian "Butter" Cauliflower

coconut kefir, cilantro, sesame, ginger,
green onion (VG) \$14

Ceviche of The Day

housemade potato chips (GF) \$13

Chicken Wings

gochujang honey, cilantro, radish,
peanut (GF) \$12

Sapidus Farms Baked Oysters

butter, house bottarga, herb oil (GF) \$16

Striped Bass Yakitori

miso, green onions (GF) \$14

Gemelli Pasta

favas, peas, kale-almond pesto, house lardo \$13

PEI Mussels

spicy tomato fennel or coconut korma broth,
bread \$15

BIG PLATES

Striped Bass

ricotta gnocchi, squash blossom pesto, pistachio \$29

Green Chorizo

tomatillo, chihuahua cheese, lime cream,
corn chips, toasted bun, fries or slaw \$16

Petite Tender

crispy onions, marble potatoes,
chimichurri, cress (GF) \$28

Burger

cheddar, smoked tomato jam, greens,
pickles, potato roll, fries or slaw \$16

Scallops

cauliflower puree, summer vegetables,
smoked raisins (GF) \$29

Frito Misto

tempura seasonal fish & vegetables,
preserved lemon tartar sauce \$26

Grilled Quail

vanilla corn "succotash", foie gras torchon (GF) \$27

Root Reuben

smoked root vegetables, "kraut", gruyere,
"1000 island", marble rye, fries or slaw (V) \$14

Most menu items are available vegan/vegetarian/gluten free to suit your dietary needs.

Please notify your server, and the kitchen will happily accommodate.

(VG) - Vegan, (V) Vegetarian, (GF) Gluten Free