

Frederick Restaurant Week - 3 Courses for**\$35**

*Offer cannot be split between guests.

*From the Farm***ROMAINE SALAD 12**green goddess / smoked trout / heart of palm / parmesan /
pinenuts / garlic crouton**WK COBB SALAD 14**

blue cheese / butterhead lettuce / tomato / bacon / avocado / egg / vinaigrette

BEET SALAD 12beet curd / chocolate cardamom soil / goat cheese mousse /
almond / beet greens / sherry vinaigrette**Blue Waters***OYSTERS ON THE HALF SHELL 14 (\$5 SUP)**

cocktail sauce / mignonette*

MUSSELS 14

lemongrass / coconut broth / jalapeños / cilantro / shallots / grilled focaccia

MINI TUNA TARTAR TACOS 14 (\$5 SUP)

avocado / cucumber / jalapeño*

*Pasture & Sky***PORK BELLY 14**

maple glazed pork belly / Floriani polenta / chili oil

HOUSE-MADE PAPPARDELLE 15 (\$5 SUP)

black & white pasta / andouille sausage / butternut squash / spinach / pecorino

ENTREES*From the Farm***BUTTERNUT MIGNON 19**8 oz. Butternut squash steak / royal trumpet mushrooms / wheat berry risotto /
pistachio butter / vegetable jus*Blue Waters***MONKFISH 26**

chick-pea fried cauliflower / salsify / poblano pepper jus

ROCKFISH 28 (\$6 SUP)

celeriac / yellow beet / apple / black trumpet mushrooms / pickled radish

*Pasture & Sky***DRY-AGED ROSEDA FARM BURGER 16**

bacon jam / black garlic aioli / smoked Airco cheese / mustard pickles / fries

CHICKEN MOLE 25grilled breast / fried boneless leg & thigh / heirloom squash / red corn polenta
/ pistachio mole**LONG ISLAND DUCK BREAST 28 (\$8 SUP)**

spaghetti squash / speck / black-eyed pea ragout / ciopollini onion / red pepper

5 OZ. HANGER STEAK 25

root vegetable pave / broccolini / celeriac puree

WK EXTRAS

Lobster Biscuits 14

Marinated Olives 4

Smoked Mixed Nuts 4

WK Mac & Cheese 7

Fried Green Tomatoes 7

Philly Cheesesteak Fries* 6

Butternut Squash Bisque w/Chorizo 6

Seasonal Vegetable 5

*Meats & Cheeses***Pick any three 15 (\$5 SUP)****Pick any six 29 (\$8 SUP)**

◆ Shephard's Delight ◆ Moody Blue

◆ Green Hill Camembert

◆ Wild boar salami ◆ Coppa

◆ Chicken liver mousse

◆ Duck rilette ◆ Foie Gras Terrine (\$5 Sup)

BUTCHER'S CUTS**Add Foie Gras Cocoa Butter or****Lobster Butter * 7****8oz DRY-AGED FILET MIGNON 42****Café de Paris Butter* (\$21 SUP)****16oz DRY-AGED RIB-EYE 45****Bone Marrow Butter* (\$24 SUP)****8oz LAMB SADDLE 32****Caramelized Onion Greek Yogurt*
(\$11 SUP)****DAILY WAGYU SELECTION*****Market Price****10oz DRY-AGED COLA MARINATED****SIRLOIN* 31 (\$10 SUP)****8oz 24 HOUR GLAZED BEEF****SHORT-RIB* 29 (\$8 SUP)****All cuts are served with mashed
potatoes and daily vegetable.****Dessert****SWEET POTATO MOUSSE - sweet potato ganache / butter pecan crumble / granola / marshmallow ice cream 10****BANANA CREAM PIE - banana custard / dulce de leche / brown butter whipped cream / speculoos cookies 9****CHOCOLATE PEANUT PIE - chocolate ganache / peanut / chocolate sorbet / peanut crumble / tuile 9**

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.