

STARTERS

WILD MUSHROOM SOUP 11

crème fraîche, croutons, chive oil

OYSTERS 3.50 EACH

traditional or composed

SHRIMP 18

chilled, rez spice, cocktail sauce, gringo blanco sauce

KING CRAB 23

grilled cracked legs, grainy mustard butter, chimichurri

BENTON'S HAM 19

house biscuits, cherry-pepper jam, red eye aioli

MARYLAND CRAB CAKES 20

apple-celery root slaw, white lightning sauce, remoulade

BEEF TARTARE 16

bavette steak, all the fixins, grilled tuscan bread

TOAST 10

CHICKEN LIVER PÂTÉ

toast, lingonberry, radish

or

PIMENTO

nduja sausage, avocado, pimento cheese

CUCUMBER & HEIRLOOM TOMATO 13

pickled red onion, herb yogurt, dill, crispy garlic, red wine vinegar

SALAD 13

CAESAR

grilled romaine lettuce, egg, crouton, parmesan, crispy country ham

CHOPPED

radicchio, salumi, provolone, garbanzo beans, red onion, pepperoncini, red wine vinaigrette

BLUE CHEESE

little gem lettuce, blue cheese dressing, cherry tomato, cucumber, candied pecans, bacon, chives

add protein supplement

chicken +6, shrimp +8, steak +15, lobster +15

PRIME

RIBEYE-CAP 39

turnips, broccolini, shallots, chive, béarnaise, demi

BEEF TENDERLOIN 42

pastrami spice, fingerling potatoes, mustard, horseradish cream

BERKSHIRE PORK CHOP 32

toasted farro, benton's ham-bourbon demi

VEAL CHOP MILANESE 38

arugula, delicata squash, mushroom demi

TABLE PARTICIPATION

FRIED CHICKEN 22/44

waffles, citrus butter, maple, hot sauce, bacon jam

ST. LOUIS RIBS 20/40

fries, texas toast, house pickles, sauces

PASTAS

POTATO GNOCCHI 24

beef bolognese, basil, parmesan

CAVATELLI 22

butternut squash, hen of the woods mushrooms, parmesan, sage

LINGUINE 26

clams, calabrian chilies, fennel, olive oil, white wine

SEAFOOD

LOBSTER THERMIDOR 55

frisée, blood orange, pomegranate, sherry béchamel, fontina

SKUNA BAY SALMON 36

caulilini, basmati, meyer lemon-miso emulsion

LOCAL YELLOWTAIL SNAPPER 33

grilled with broccolini and lemon

or

fried with thai salad

SHRIMP AND GRITS 22

cheddar grits, bacon, trinity

TO HOLD

served with fries

THE REZ BURGER 17

cheddar, american, tomato, caramelized onion, magic sauce

GRILLED CHICKEN SANDWICH 16

american, bacon, pepper jam, iceberg, garlic aioli, brioche bun

LOBSTER ROLL 24

celery, cucumber, brioche

PORK FRENCH DIP 17

charred broccolini, fontina, au jus

EXTRAS 8

BRUSSELS SPROUTS

sweet soy glaze, brandy raisins, sesame

WHIPPED POTATOES

butter, chive

HOUSE BISCUITS

honey butter

BROCCOLINI

bagna cauda, chili flakes

GRITS

cheddar cheese

BLISTERED GREEN BEANS

heirloom cherry tomatoes, sherry, almond

DESSERT 12

CHOCOLATE BUDINO

dulce de leche, soft cream, chocolate soil

LEMON CURD

burnt meringue, blueberry purée, crumble

ESPRESSO CRÈME BRÛLÉE

biscotti, candied lemon

BRÛLÉED APPLE BREAD PUDDING

bourbon caramel, toffee, vanilla ice cream