CITY BAR

	· () 女童主为"养养"。 () 自己统一等等。
COCKTAILS	RAW BAR
"OLD" OLD FASHIONED – with wheat whiskey, sugar, bitters	SHRIMP COCKTAIL – 1/2 dozen 11.50 » full dozen for \$20
NEW SAZERAC – with rye, sugar, Peychauds9	PREMIUM OYSTERS – top black 2.50 EACH salt, Black Narrow, VA
	CHESAPEAKE BAY OYSTERS 2.25 EACH
BAR FOOD	CITY SHELLFISH SAMPLER – 6 old black salts, 6 pearls, 4 little-neck clams, 4 cocktail shrimp
CRISPY CHICKEN SKEWERS – with black 9	chef's seafood salad & 8 steamed mussels
pepper and lime	CALIFORNIA ROLL (A) – Crab Stick, 4.50 Avocado, Masago
SKINNY FRIES – with harissa aioli10	
GETTING STARTED	LARGE PLATES ————
MARINATED LOCAL OYSTER	IDAHO RED TROUT – green lentils, chanterelle mushrooms, Waldoboro turnip
	ROASTED HALF CHICKEN – spinach, bacon, 19 fingerlings, Mornay » Add a side for \$6
RUTABAGA AND TOASTED HAZELNUT 12	
SOUP – soy roasted hazelnuts, horseradish cream, Chällerhocker	FRAGRANT CHICKEN & ALMOND 25 CURRY – with apricot chutney & mint raita
MAINE LOBSTER BISQUE – Crispy Fried 15 Leeks & Toasted Hazelnut Cream	GRILLED NORWEGIAN SALMON – crispy 25 polenta croutons, mushroom tomato broth
» Add fresh shaved black winter truffles: \$12	SAFFRON-TOMATO SEAFOOD STEW 28
TAKO SALAD – octopus, daikon, kimchi	prawns, mussels, calamari, market catch
BROCCOLI RABE PIZZA – ricotta salata,12 lemon peel, roasted garlic, chili flake	LINGUINE ALLA VONGOLE – Fresh clams, 22 sauteed with garlic, oregano, Italian parsley and our white wine sauce and served over linguine
ICEBERG LETTUCE – blue cheese, smoked 8 bacon, Fuji apple	BISON FILET – sweet potato hash, mustard $$ 32/48 demi glaze 6 oz/10 oz
LOBSTER ROLLS – with house made old bay16 potato chips	CLASSIC NEW YORK SIRLOIN

lemon for \$9