

FOR THE TABLE

ARTISAN CHEESE BOARD 15

local cheese | honey comb
candied nuts | seasonal jam
crostini

ROASTED VEGETABLE BOARD 14

hummus | carrots | red pepper
portabella | pickled vegetable
brussels sprouts | crostini

CURED MEAT BOARD 15

cured salumi | mustard
candied nuts | pickled vegetable
crostini

SHARES

CHICKEN FRIED OYSTERS 12

hot honey | lemon aioli

CAPRESE MAC AND CHEESE 13

cavatapi | pesto | cheddar | tomato jam

SOUP

SOUP OF THE DAY 6

chef's creation

TOMATO BISQUE 6

basil | crostini

GRILLED OCTOPUS 14

almond puree | red pepper | fingerlings
grilled lemon | smoked paprika

BURRATA 14

watermelon | cucumber | basil | balsamic

DEVILED EGGS 9

classic | pickled | cajun fried

LOBSTER ROLL TOSTONES 14

lobster salad | arugula | capers
pickled red onion

HANDHELDS

CHICKEN LIVER MOUSSE 15

fig | cippolini onion | truffle honey
focaccia

LANGOUSTINE CEVICHE 17

passionfruit | blood orange | jalapeno
pickled onion | adopo popped corn nuts

TURKEY CIABATTA 13

roasted turkey | bacon | cheddar
lettuce | tomato | mayo | ciabatta bread

GREENS

BRUSSELS SPROUT CAESAR 12

arugula | brussels sprouts | parmesan
pretzel croutons | caesar dressing

GRILLED WATERMELON 12

arugula | tomato | red onion | feta
fried shishito | jalapeno vinaigrette

CLASSIC BURGER 14

aged cheddar | 231 sauce | lettuce
tomato | pickle | brioche

GREEK SALAD 12

cherry tomato | cucumber | red pepper | olive
red onion | feta | red wine vinaigrette

ROASTED BEET 12

frisee | freekah | red onion | beets
tahini yogurt dressing

231 REUBEN 12

corned beef | sauerkraut | swiss
231 sauce | marble rye

ADD ON | CHICKEN 5 | SALMON 8 | CRABCAKE 15

MAINS

SMOKED HALF CHICKEN 35

horseradish mash
roasted baby carrots

YOGURT CRUSTED COD 33

walnut cous cous
blackened carrot
toasted cardamom oil

8 OZ WAGYU FLAT IRON 40

rosemary parmesan fingerlings
rocket salad | balsamic vinaigrette

PORK KAN KAN 35

broccolini | orange supremes
green mojo sauce

BEET WELLINGTON 32

coconut creamed swiss chard
puff pastry | balsamic vinaigrette

MARYLAND CRABCAKES 36

shishito | roasted corn | swiss chard
smoked corn puree

FISH OF THE DAY MP

chefs creation

ROASTED LANGOUSTINES 35

bone marrow risotto
swiss chard

SIDES

BRUSSELS SPROUTS 7

crisp prosciutto | truffle honey | pistachio

CORN A LA DINO 7

paprika | lime zest | feta

HOUSE CUT FRIES 7

truffle aioli

WHIPPED POTATO 7

horseradish

BONE MARROW RISOTTO 7

parmesan

GRILLED BROCCOLINI 7

chili oil