

ALL DAY

fall/winter 2021 for the table

roasted vegetable board 14

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

artisan cheese board 15

local cheese | honey comb
candied nuts | seasonal jam
crostini

cured meat board 15

cured salumi | mustard
candied nuts | pickled vegetable
crostini

shares

beet crostata 12

marinated beets | rosemary oil
goat cheese

butternut squash arancini 13

risotto | butternut squash | goat cheese
sage aioli

caprese mac and cheese 13

cavatapi | pesto | cheddar | tomato jam

lobster pierogis 15

whipped potato | tarragon crema
lobster

deviled eggs 9

classic | pickled | cajun fried

nduja crostini 14

calabrian chili oil | whipped ricotta

grilled octopus 14

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

handhelds

classic burger 14

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

turkey ciabatta 13

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

231 reuben 12

corned beef | sauerkraut | swiss
231 sauce | marble rye

sides

brussels sprouts 8

crispy brussels sprouts | pistachio
proscuitto | truffle honey

button mushrooms 8

apple cider jerk

creamy polenta 7

parmesan

butternut squash risotto 8

ricotta salata

soup

tomato bisque 6

basil | crostini

soup of the day 6

chef's creation

greens

greek salad 12

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

arugula & grape 12

arugula | red onion | red grape
pistachio | ricotta salad | fennel
parmesan peppercorn

panzanella salad 12

butternut squash | cranberry
red onion | crispy brussels
rye bread | roasted apple vinaigrette

brussels sprout caesar 12

arugula | brussels sprouts | parmesan
pretzel croutons | caesar dressing

add on | chicken 5 | salmon 8 | crabcake 15

mains

maryland crabcakes 36

butternut squash & bacon risotto

lobster stroganoff 35

pappardalle | oyster mushrooms
fennel | tarragon cream sauce

butcher's cut MP

chef's creation

pork schnitzel 34

rye spaetzle | creamed spinach
lemon caper sauce

fish of the day mp

chefs creation

elk chops 40

creamy polenta | herb broccolini
grape agrodolce

roasted garlic gnudi 33

ricotta pillows | tomato
butternut squash ragu

confit duck leg 38

apple cider jerk mushroom
white bean mash