



Eau Bistro

Starters

- Maine Lobster Bisque** | Sherry | Cognac Crème Fraiche 13
- Pork Belly** | Crispy Brussels Sprouts | Peanuts | Ginger Soy 13
- Arugula Salad** | Chioggia Beets | Pumpkin Seeds | Chevre | Champagne Vanilla Vinaigrette 9
- Warm Baby Kale Salad** | Roasted Squash | Taleggio | Pickled Shallots | Miso Vinaigrette 9
- Grilled Scallops** | Sunchoke | Fennel | Apple Bacon Compote 18
- Roasted Bone Marrow** | Celery Leaf Salad | Crostini | Preserved Lemon Brown Butter Vinaigrette 16
- Maryland Crab Cakes** | Blue Crab | Jicama Pineapple Salsa | Poblano Cilantro Mole 18
- Foie Gras Monte Cristo** | Caramelized Onion | Gruyere | Brioche | House Grape Jelly 21
- Charcuterie** | Selection of Cured Meats | Chicken Liver Pate | Cornichons | Truffle Mustard 17
- Cheese Board** | Variety of Cheeses | Pickled Grapes | Honey Comb | Black Mission Fig Tapenade 17

Entrees

- Bucatini** | Veal Bolognese | Uovo Fritto | Grana Padano | Basil 20
- Miso Glazed Salmon** | Rock Shrimp Fried Rice | Brussels Sprouts | Sweet Soy Glaze 28
- Bronzini** | Butternut Squash Pappardelle | Peas | Pinenuts | Riesling Beurre Blanc 28
- St. Joseph Pork Chop** | Aged Cheddar Gratin | Butternut Squash Puree | Apple Butter Demi 30
- Dry Aged NY Strip** | Bacon Bread Pudding | Blue Cheese Fondue | Port Demi | Asparagus 46
- Duo of Duck** | Confit Leg | Smoked Breast | Bacon White Bean Cassoulet | Baby Kale 34
- Free Range Chicken** | Potato Puree | Royal Trumpets | Truffle Oil | Mushroom Ragout 26

Chefs | Collin Smelser | Bryan Byard



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