



APPETIZERS

Baby Lettuce <i>Cunningham Farms, MD</i>	10
Banyuls vinaigrette, strawberries, ricotta, pistachios	
Leaf Salad <i>Cunningham Farms, MD</i>	12
Spring vegetables, lemon vinaigrette, goat cheese, toasted hazelnuts	
Heirloom Beet Salad <i>Cunningham Farms, MD</i>	12
Pickled red strawberries, pine nut butter, housemade yogurt, "borscht"	
Swiss Chard Toast <i>Cunningham Farms, MD</i>	11
House ricotta, white raisins, spiced walnuts	
Spring Onion Soup <i>Tuscarora Growers Co-op, PA</i>	12
Maryland blue crab, bacon, confit garlic	
Egg Yolk Ravioli <i>Cunningham Farms, MD</i>	13
Chicken jus, maitake mushrooms, asparagus, parmesan	
Foie Gras Torchon <i>Hudson Valley, NY</i>	16
Rhubarb, strawberry, vanilla, almonds, honey cake	
Butter Poached Lobster <i>Portland, ME</i>	17
Tuscarora co-op rhubarb, pickled fennel, granola	
Caramelized Sea Scallop <i>Atlantic Coast, MA</i>	14
Fava beans, baby scallions, confit bacon	
Crispy Pork Belly <i>Ferguson Family Farms, MD</i>	12
Poached egg, smoked maple glaze, butter toast powder	
Charcuterie Selection	16
Chef's selections, pickles, mustard, housemade jam	

VEGETABLES

Grilled Asparagus <i>Zabradka Farms, MD</i>	10
Wild mushrooms, goat cheese	
Swiss Chard <i>Cunningham Farms, MD</i>	9
Lemon, onions, yellow raisins	
Vegetable Ragout <i>Cunningham Farms, MD</i>	11
Seasonal vegetable, heirloom grains	
Baby Summer Squash <i>Tuscarora Growers Co-op, PA</i>	11
Basil, parmesan, lemon rind purée, toasted pecans	

ENTRÉES

Mushroom Stew <i>Tuscarora Growers Co-op, PA</i>	20
Poached farm egg, ricotta gnudi, pine nuts	
Cold-Smoked Arctic Char <i>Ellesmere Island, Arctic</i>	28
Pistou, radishes, scallions, fava beans	
Pan-Seared Halibut <i>Pacific Coast, WA</i>	30
Glazed confit carrots, hazelnuts, lime	
Seared Rockfish <i>Chesapeake, MD</i>	30
Spinach shellfish stew, spring parsnip, bacon, leeks	
Roasted Farm Chicken <i>Rettland Farm, PA</i>	28
Summer squash, lemon verbena, marcona almonds, squash blossoms	
Roasted Veal Loin <i>Marcho Farms, PA</i>	33
Roasted mushrooms, asparagus, tarragon aioli, garlic chips	
Slow Roasted Leg of Lamb <i>Elysian Fields Farm, PA</i>	30
Spring parsnip, farro, charred scallions, asparagus	
Pan-Roasted Pork <i>Cunningham Farms, MD</i>	30
White beans, grilled scallions, confit bacon, herb sauce, pork jus	
30 Day Dry Aged Rib Eye <i>Shenandoah Valley Co-Op, VA</i>	37
Potato hash, hollandaise, caramelized onion, egg yolk, veal jus	

Fleet Street Kitchen owes a tremendous debt of gratitude to the local farmers - at our own Cunningham Farms and beyond - watermen, and foragers whose daily toils and unwavering commitment enable us to cook with the very best that Maryland and her neighboring states have to offer.