FALL | WINTER 2026

SHARE PLATES FROM THE
LAND & SEA

CRISPY BRUSSELS SPROUTS | 12 (GF)
honey-dijon, parmigiano

SMOKED BUFFALO WINGS | 16 (GF)
carrots & celery
ranch, blue cheese, or honey-mustard dressing

BURRATA | 18
basil pesto, sundried tomatoes, roasted peppers
grilled bread

TRUFFLE FRIES | 12 (GF)
parmesan, parsley, white
truffle olive oil, lemon aioli

ONION RINGS | 13
Avery beer batter, spicy ranch

BAKED TRUFFLE MAC N' CHEESE | 16
large shells, truffle mornay,
gruyere & sharp cheddar

MAINS

THE DEN BURGER* | 19
peppered bacon, aged cheddar, DEN sauce
served with hand-cut fries, truffle fries +2.5
- substitute gluten-free bun +2

FISH 'N' CHIPS | 29
lightly fried, tartar, lemon, hand-cut fries
- substitute truffle fries +2.5

FRANCIS LASAGNA | 22
provolone, swiss, uncured pepperoni, meat sauce

STEAK FRITES* | 38 (GF)
hand-cut fries, arugula, brandy-peppercorn cream sauce
- substitute potato gratin +4
- substitute truffle fries +2.5
- substitute filet mignon +16

SHORT RIB STROGANOFF | 34
pappardelle, wild mushrooms, green peas, reggiano
- gluten free pasta +3

CHICKEN PARM | 28
herb-breaded cutlet, spaghetti,
pink vodka sauce, mozzarella, fresh basil

WILD MUSHROOM RISOTTO | 26 (GF)
truffle essence, parmigiano, arugula, cripy onions

STEAK OSCAR* | 59 (GF)
filet mignon, lump crab, asparagus
potato gratin, bearnaise

SKUNA BAY SALMON* | 39 (GF)
buttery mashed potato, grilled broccolini
crispy capers, tarragon-beurre blanc

MUSSELS & FRITES | 17 (GF)
scampi sauce, lemon, hand-cut fries

RAW OYSTERS* | 17 (GF)
1/2 doz. calabrian chili mignonette
cocktail sauce

RHODE ISLAND CALAMARI | 14
cherry peppers, marinara, lemon

GRILLED SHRIMP | 14 (GF)
garlic butter, lemon

MARYLAND CRAB CAKE | 25
broiled, tartar sauce, lemon

SOUP & SALAD

FRENCH ONION | 10
gruyère crostini

CLAM CHOWDER | 10
potato, celery, oyster crackers

CLASSIC CAESAR* | 8/11
lemon-caper pangrattato, reggiano
(anchovy filets available upon request)

WINTER SQUASH SALAD | 11/16 (GF)
roasted delicatta, goat cheese, candied pecan,
dried cranberry, maple vinaigrette

WEDGE | 9/14 (GF)
crisp iceberg, maytag blue, bacon, cherry tomato

SIMPLE SALAD | 7/10 (GF)
arugula, lemon, parmesan

ADD PROTEIN TO ANY DISH

chicken breast (7) shrimp (13) hanger steak (18)
grilled salmon (18) filet mignon (25) broiled crab (14)

BREAD SERVICE

regular (6) garlic (8)
available gluten-free

(GF) Gluten-free | Vegetarian

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.