

## Starters

**Lobster Bisque 15**

**\*Tuna Tataki 20**

Pickled Chili Aioli, Black Garlic, Shoyu

**Charred Octopus 19**

Chickpeas, Preserved Orange, Salsa Verde, Saba, Potato

**Saffron Mussels 18**

Saffron Cream, Tomato, Espalette

**\*Roasted Oyster 18**

Pernod Crema, Spinach, Bacon, XO Sauce

**\*Beef Tartare 19**

Tallow, Pickled Mushroom, Truffled Egg Yolk

**Grilled Cauliflower 17**

Parsley Crema, Pistachio Crumble, Pink Peppercorn

## Sides 12

**Potato Gratin**

**Truffle Pomme Puree**

**Crispy Brussel Sprouts**

Crème Fraiche, Caramel Soy, Pistachio

**Broccolini**

Agrodolce, Lemon, Almond

**Creamed Cauliflower**

**Creamed Spinach**

**Hand Cut Fries 7**

Fresh Baked Rolls 5

# Origins

MODERN AMERICAN FARE

## \*Raw Bar

**Tuna Tartare** avocado crema, cucumber, ponzu 19

**Smoked Fish Dip** pickled shallot, benne seed cracker 12

**Shrimp Aguachile** avocado, sweet potato, jalapeño, lime 18

**Crudo** avocado crema, radish, fermented orange, ponzu 18

## \*Oysters

**Local 3.5**      **Northeast 4**      **Virginia 3.5**

## \*Seafood Tower 85

1 Dozen Raw Oysters ~ Tuna Tartare  
Aquachile ~ Crudo ~ Smoked Fish

## \*Butcher Block

Served with Pomme Puree & Market Vegetable  
Choice of Sauce:

Bearnaise, Brandy Peppercorn, Bordelaise, Chimichurri

**Filet 5oz 8oz 39/58**

**Ribeye 16oz 56**

**Classic Steak Frites 36**

**Roasted Chicken 30**

Roasted Parsnip Puree, Glazed Carrots, Burnt Lemon Jus

**Braised Short Rib 38**

Farro, Braised Greens, Mushroom Glaze

## Seafood

**Poached Halibut 38**

Sunchoke Puree, Mushroom, Citrus Emulsion, Asparagus

**Seared Scallops 36**

Herb Gnocchi, Butternut Squash Puree, Pickled Apple,  
Piquillo Pepper, Verjus

**Flounder 32**

Vegetable Provençal, Brown Butter Emulsion, Crispy Caper

**Cioppino 34**

Lemon, Ginger Broth, Local Fish, Shrimp, Clams, Mussels, Tomato

## Fresh Pasta

**Agnolotti 21**

Brown Butter, Ricotta, Pistachio, Parmesan

**Pappardelle 25**

Bolognese of Pork & Beef, Kale, Parmesan

**Tagliatelle 29**

Lobster, Shrimp, Ricotta, Tomato, Lobster Veloute

**Mushroom Cappelletti 22**

Mushroom Duxelle, Ricotta, Porcini Cream

## Salads

**Chopped 15**

Cucumber, Tomato, Radish, Celery, Niçoise, Pickled Shallot,  
Crispy Chickpea, Feta, Red Wine Vinaigrette

**Wedge 15**

Roasted Tomato, Crispy Onion, Bacon, Blue Cheese Dressing

**Black Garlic Caesar 12**

Little Gem, Radicchio, Brown Butter Croutons

**Arugula 15**

Fennel, Mint, Pecan, Grapefruit, Parmesan, White Balsamic

**Burrata 19**

Roasted Beets, Citrus Supremes, Pistachio, Endive

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase  
Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions

\*These Items Can Be Cooked to ORDER