

Amity & COMMERCE

AMERICAN BISTRO AND BAR

FIRST BITES

ARTISINAL CHEESE PLATE 28 V
chef's selection of fine American cheeses, sour cherry
comote, fruits and nuts, raisin walnut batard

CHARCUTERIE BOARD 22
grainy mustard, cornichons, baguette

DUCK LIVER PARFAIT 16
port gelée, cornichons, toasted brioche

COCKTAIL SHRIMP 16
trio dripping sauces, chowchow

EASTERN SHORE CRAB DIP IMPERIAL 21
grilled baguette

SOUPS AND GREENS

CHEF'S SEASONAL SOUP MP
CARAMELIZED SHALLOT & ONION SOUP 12
madeira, herb crouton, gruyère gratin

AUTUMNAL SALAD 17 VG
organic field greens, chicory leaves, mandarin,
pomegranate, grapes, candied cashew, micro mint,
white balsamic vinaigrette

BABY KALE & BEETS 16 VG
roasted baby beets, ninja radish, pickled shitake, crispy
quinoa, Riesling-honey vinaigrette

MARKET GREENS 14 VG
shaved market vegetables, lemon-thyme vinaigrette

CAESAR SALAD 14
marinated anchovy, shaved parmesan, brioche crouton

Add chicken \$6, shrimp \$12, salmon \$9, or tofu \$6 to any salad

FROM THE GRILL

6 OZ BLACK ANGUS FILET MIGNON 42
Aspen Ridge Farm, CO

12 OZ BLACK ANGUS NEW YORK STRIP STEAK 64
Allen Brothers, IL

12 OZ BONE IN DUROC PORK CHOP 31

ABOUT OUR NAME

INSPIRED BY OUR PROXIMITY TO THE

Thomas Jefferson Memorial, our bistro draws the inspiration for its name from the 1778 Treaty of Amity and Commerce between United States of America and France. It was the first treaty ratified by our new nation's Congress. Later, Thomas Jefferson was first (and only) Minister Plenipotentiary for Negotiating Treaties of Amity and Commerce.

ENTREES

PAN SEARED CATCH OF THE DAY MP
olive, capers, preserved lemon,
Moroccan-spiced fumet

PAN ROASTED AMISH CHICKEN BREAST 23
forest mushroom risotto,
lemon-sherry jus

TAMARIN GLAZED ANGUS SHORT RIB 32
Wade's mill corn grits, ratatouille,
crispy taro, Ghent mustard emulsion

STEAK FRITES 25
8 oz. teres major, yukon fries, petite
salad, bordelaise sauce

THE AMITY BURGER 21
Lancaster Amish noble cave aged
cheddar, port shallots, romaine,
tomato aioli, brioche bun

THE VEGGIE BURGER 16 VG
vegan patty, bibb lettuce, hothouse
tomato, onion, olive oil bun

GRILLED ATLANTIC SALMON 24
cannellini, corn & edamame
succotash, chive beurre blanc

SIDES

BRAISED KALE WITH MORTADELLA 8

GRILLED ASPARAGUS 9 V
sauce gribiche

SWEET & SOUR EGGPLANT CAPONETA 9 VG
pine nuts, cherry, basil

WHIPPED YUKON POTATOES 8 V

YUKON FRIES 8 VG
garlic confit aioli

TRUFFLE YUKON FRIES 12 V
garlic confit aioli

PLAT DU JOUR

TUESDAY

Vegetable Crespelle V
Layered Vegetables and Crepes,
Sheep's Milk Ricotta, Tomato
Ragu, Herbed Breadcrumbs
Gratin
22

WEDNESDAY

Whole Roasted Shenandoah Rainbow Trout
Corn, Chorizo & Scallion Hash,
Lemon-Thyme Vinaigrette
28

THURSDAY

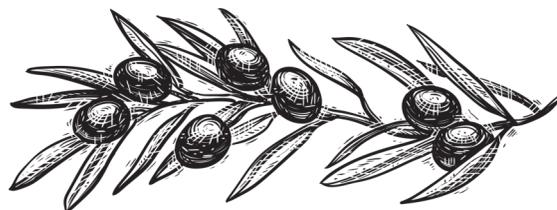
Blanquette de Veau en Croute
Braised Veal, Celery & Pearl
Onions, Royal Trumpet
Mushrooms, Brandied Velouté
24

FRIDAY

Pan Seared Diver Scallops
Crispy Curry Rice Salad, Peanut
Relish, Passionfruit,
Coconut Foam
32

SATURDAY

Bone-in Stuffed Duroc Pork Chop a la Charcutier
Glazed Carrots, Pearl Onions,
Cornichons, Smoked Bacon,
Potato Puree, Ghent
Mustard Emulsion
31



Prices are subject to government tax / A gratuity of 18% will be added to parties of six or greater / Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness / Dishes may contain wheat, egg, dairy, soy, or fish allergens and are processed in facilities that are in proximity to tree nuts and peanuts