

DINNER

If you are a vegetarian or have dietary restrictions, please let your waiter know and our chef will prepare something special for you.

TO START

Oysters (six or twelve), lemon, champagne mignonette	19/36
Oysters Reverie (six or twelve), lemon, champagne mignonette, caviar	52/96
Shrimp Cocktail, house-made cocktail sauce, lemon	21
Bougie Deviled Eggs (three or five), topped with smoked trout roe and chives	18/25
Roasted Cauliflower, green curry, coconut, cilantro, mint	13
Crab Cake Slider Duo, house Chesapeake aioli	18
Grilled Spanish Octopus, serrano ham, confit potato, green olive, smoked paprika aioli, sourdough crouton	20
Maison Petrossian's Classic Baika Caviar, house-made potato chip, chive, crème	80
Reverie Wedge, bleu cheese, applewood smoked bacon, pickled red onion	16
Arugula Salad, strawberry, candied pistachio, honey goat gouda, lemon poppyseed vinaigrette	17
Gem Lettuce Salad, parmesan crisps, lemon, garlic, house crouton	15
Tomato Soup, tomato, basil, extra virgin olive oil	12
Asparagus Bisque, basil pesto, almond, lemon	16

TO SHARE

Charcuterie Plate, three artisanal meats, three cheeses, cracker, seasonal accoutrement	27
Grilled Lamb Lollipops (two or four), house-made de los Andes style chimichurri sauce	18/32
Kettle Chips, sour cream, chive, bacon, cheddar	14
Pommes Frites, served with spicy ketchup and garlic aioli dipping sauces	12
Chilled Seafood Tower, jumbo shrimp, oysters, jumbo lump crab, ahi tuna	80

MAIN COURSE

HAND-CUT STEAKS

served with creamed spinach, steak fries

Prime Delmonico	58
Prime Dry-Aged New York Strip	62
Filet Mignon	48

ENTREES

Pan-Seared Halibut, asparagus, chanterelles, fava beans, lemon nage	48
Colorado Lamb Saddle, panisse, green garlic, castelvetro olive	46
Linguini with Clams, littleneck clams, chili flake, white wine	40
Seared Scallops, English peas, butterball potato, parmesan, horseradish	43
Roast Chicken Breast, snap pea, carrot, maitaki, balsamic	36
BR Burger, wagyu beef, cooper sharp, bibb lettuce, reverie relish	26
Crab Cake, mashed potatoes, glazed carrots, house Chesapeake aioli	40

ADD-ONS

Glazed Carrots 9 Roasted Mushrooms 10 Creamed Spinach 9 Mashed Potatoes 10

SPECIALS

Prime Rib Night: Sundays, 5-8pm
14 oz cut, au jus, glazed carrots, baked potato 39
add: wedge salad & a glass of house wine 54

Half Price Wine: Sundays & Tuesdays
CINEMONDAYS: 2nd Monday of the month

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of six or more subject to automatic 20% gratuity.

BAR REVERIE

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