



## APPETIZERS

- VA Asparagus Soup GF** 11.  
Buttermilk Yogurt, Almonds, Mint, Biryani Spice
- MD Crab Soup GF** 14.  
Old Bay, Local Chesapeake Crab
- Local Bibb and Arugula** 13.  
Radish, Cucumber, VA Feta, Bagel Crisps, Sorrel Vinaigrette
- Brussels Sprouts Caesar** 13.  
Pecorino Romano, Toasted Rye, Oven Dried Tomatoes, White Anchovies
- Shaved Summer Vegetables GF** 14.  
Herb Pistou, Spiced Cashews, White Balsamic
- Truffle French Fries GF** 12.  
Pecorino Romano, Herbs, Sea Salt, Miso Mustard Aioli
- Flash Fried Lobster Tails** 21.  
Sweet & Sour, Curry Mustard
- Yellowfin Tuna** 19.  
Pickled Green Mango, Sea Beans, Ginger, Scallion, Puffed Rice

## MAIN COURSE

- Summer Vegetable Gnudi** 28.  
Butter Poached NC Shrimp, Chermoula, Morels, Tasso, Crispy Kale
- Maryland Crab Cakes** 38.  
Shaved Cauliflower Summer Slaw, Mustard Crème Fraiche
- Certified Beef Tenderloin** 34.  
Confit Dill New Potatoes, Roasted Garlic French Beans, Pearl Onions, Port Wine Veal Reduction
- Sorghum Glazed Bell and Evans Chicken GF** 27.  
Pecan Brown Butter Puree, Sautéed Rainbow Chard, Baby Turnips, Spring Pea Tendrils
- Seared Sea Scallops GF** 32.  
Cherry Pepper Chorizo Emulsion, Cauliflower Fennel Puree, MD Shredded Collards, Crispy Seed Brittle
- Skuna Bay Salmon** 31.  
Grilled VA Asparagus, Farro, Harissa Carrot Puree, Celery Herb Salad
- Pan Roasted Cauliflower Steak VG** 21.  
Walnut Caper Gremolata, Pine Nut Golden Raisin Puree, French Beans

### Cheese & Charcuterie Board Choice Of 3 Items For 30.

*Grafton Smoked Chili    Remy Picot Gouda*

*Emmi Roth Moody Blue    Cypress Grove Triangle*

*El Trigala Manchego*

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*Pheasant Pate    Galloni Parma    Olli Sulameria Chorizo*

*La Quercia Nduja Prosciutto Spread*

*Leoncini Porchetta with Rosemary*

**Served with Grilled Piatto with Sea Salt, Jerusalem Artichoke Pickles,  
Dijon, Smoked Almonds, Pickled Okra**

## SIDES

- Pan Roasted Asparagus VG** 9.  
Oregano, Pine Nuts, Lemon, Olive Oil
- Confit New Potatoes** 9.  
Roasted Garlic, Dill
- Sautéed Rainbow Chard VG** 9.  
Baby Turnips, Cracked Pepper, Fennel, Coriander
- Charred Cauliflower VG** 9.  
Walnut Caper Gremolata

\$3.00 UP CHARGE FOR SUBSTITUTIONS ON MAIN COURSE ITEMS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.