

Dinner



SNACKS

Smoked
Chesapeake Catfish
*Yellow King Corn,
Black Walnut Catsup*

Autumn Olive Farm
Pork Scrapple
*Imperial Daurenki Caviar,
Bloody Butcher Cornmeal*

Broadbent
Ham & Potato Terrine
*Crispy Ham,
Garlic Chive, Preserved
Quince*

Grilled
First of the Season
Fava Shoots
*Bay Scallop,
Fines Herb*

COURSES

MAIN

**Black Hawk Farms
Wagyu Ribeye
Cooked on the Coals**

Kilt Greens
Beef Fat

Embered Ramps
*Sorghum Mustard,
Rhubarb*

Grilled Morel Mushroom
Beef Mortadella

Ember Kissed
Metompkin Bay Oyster
*Spring Granita, Coastal
Plants, Pink Peppercorn*

Grilled Maryland Crab
*Hakurei Turnip,
Watercress, Coriander*

North Carolina
Speckled Sea Trout
*Asparagus, Buttermilk,
Green Garlic*

Dry-Aged Hearth
Roasted Squab
*Wild Spring Flowers,
Hearth Dried Strawberry*

DESSERTS

Fireside Farm Pea Shoot Sorbet
Lemon Balm, Celery, Crispy Milk

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Smoked Panna Cotta
Charleston Tea Crumble, Rhubarb Jam

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

May 7, 2024