

Dinner



SNACKS

Garner's Sugar
Cube Melon
*Toasted Benne, Madeira,
Lemon Balm*

Blueberry Tart
*Buckwheat, Anise
Hyssop, Sheep's Milk
Cheese*

Fireside Farm
Cucumber
*Scallop,
Lemon Thyme*

Fried Metompkin
Bay Oyster
*Anson Mills Roasted
Corn Crêpe, Benne,
Tomatillo*

COURSES

MAIN

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

Beef Tongue
*Shenandoah Seasonal
Patty Pan Squash*

Fireside Farm Grilled Eggplant
Black Walnut, Dijon

Grilled Chesapeake
Bay Rockfish
*Fireside Farm
Sungold Tomato, Peach,
Georges' Mill Goat Feta*

Garner's Fresh
Corn Grits
*Anson Mills White Corn,
Shishito Relish,
Tomato Jam*

14-Day Dry Aged
Autumn Olive Pork Loin
*Gernika Pepper, Summer
Squash, Golden Beet*

Hearth Roasted
Spring Vegetables
*Anson Mills Farro
Verde, Basil*

DESSERTS

Garner's Cantaloupe Sorbet
Green Shiso, Whey

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Quaker Valley Grilled Peaches
Milk Ice Cream, Spicebush Scone

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

July 20, 2024