

# Dinner



## SNACKS

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

MD Jumbo Lump  
Crab Tart  
*Heirloom Tomato,  
Samphire*

Fireside Farm  
Cucumber  
*Scallop,  
Lemon Thyme*

Pickled Metompkin  
Bay Oyster  
*Ruby Moon Beans,  
Lardo, Ciabatta*

## COURSES

### MAIN

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

**Braised Beef Tongue**  
*Shenandoah Seasonal Squash*

**Fireside Farm Grilled Eggplant**  
*Black Walnut, Buttermilk*

**Aged Chesapeake  
Bay Rockfish**  
*Sungold Tomato,  
Georges Mill Goat Feta,  
Virginia Chanterelles*

**Garner's Fresh  
Corn Grits**  
*Anson Mills White Corn,  
Germika Pepper Relish,  
Tomatillo Jelly*

**28-Day Dry Aged  
Autumn Olive Pork Loin**  
*Fireside Farms Sweet  
Peppers, Summer Squash*

**Fresh Cranberry Beans**  
*Cowpeas, Hearth Dried  
Tomato, The Dabney Garden*

**Willow Oaks Sweet Alma Figs**  
*Ricotta, Fig Jam, Anise Hyssop*

### DESSERTS

**Garner's Cantaloupe Sorbet**  
*Green Shiso, Whey*

**Quaker Valley Nectarine Popover**  
*Brown Sugar Bourbon Ice Cream, Virginia Peanut*

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

*A 22% service charge is included in the final bill to ensure our entire staff  
earns a competitive wage. Gratuity is welcomed but not expected.*

*August 21, 2024*