

To Dine



August 21, 2024

- PLATES -

Sweet Potato Roll 7

Chesapeake Catfish, Preserved Ramp

Half Dozen Metompkin Bay Oysters 23

Virginia Vinegar Works Red Wine

MD Jumbo Lump Crab Stew 28

Carmen Pepper, Okra, Autumn Olive Farm Pork

Aged Chesapeake Bay Rockfish 41

Fresh Shelling Cranberry Beans

Embered Black Hawk Farms Beef 42

Fireside Farm Eggplant, Sungold Tomatoes

Anson Mills White Cornbread 13

Sorghum Butter

Farm at Doe Run Washed Rind Trappist 17

Blackberry Jam, Black Pepper Crackers, Summer Fruit

Quaker Valley Grilled Peaches 15

Milk Ice Cream, Spicebush Scone

**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.*