



# Dinner

September 25, 2024

## SNACKS

- Metompkin Bay Oyster  
*Aji Dulce Granita,  
Marigold Oil, Spicebush*
- Fireside Farm Cucumber  
Salad  
*Scallop,  
Lemon Thyme*
- Sweet Potato Crisp  
*Porcini Conserva,  
Blackberry Jam*
- Grilled Shenandoah  
Lamb Skewer  
*Toasted Benne,  
Spicebush*

## COURSES

### MAIN

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

**Braised Beef Tongue**  
*Fireside Farms Squash*

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

**Smoke in Chimneys  
Trout Crudo**  
*Hakurei Turnip, Melon Agua  
Chile, Aji Dulce*

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

**Autumn Olive Farm  
Grilled Pork**  
*MD Jumbo Lump Crab,  
Shishito Catsup, Okra*

**Heirloom Shelling Beans**  
*Hearth Dried Tomato, Sage,  
Sungold*

## DESSERTS

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

**Baked Virginia**  
*Peanut Ice Cream, Chocolate Chess Pie, Toasted Meringue*

*\*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.*