



# Dinner

September 5, 2024

## SNACKS

Grilled Shenandoah  
Lamb Skewer  
*Toasted Benne, Mustard*

Black Trumpet  
Mushroom Tart  
*Blackberry Jam,  
Asian Pear*

Fireside Farm  
Cucumber  
*Scallop,  
Lemon Thyme*

Pickled Metompkin  
Bay Oyster  
*Yard Long Beans,  
Lardo, Toast*

## 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*

Aged Chesapeake  
Bay Rockfish Crudo  
*Aji Dulce, Melon Broth*

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

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

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

## DESSERTS

Garner's Cantaloupe Sorbet  
*Green Shiso, Whey*

Quaker Valley Stone Fruit 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.*