

# To Dine



*September 25, 2024*

## - PLATES -

Sweet Potato Roll 7

*Chesapeake Catfish, Preserved Ramp*

Half Dozen Metompkin Bay Oysters 23

*Foraged Pineapple Weed Mignonette*

Fireside Farm Peppers 12

*Shishito, Jimmy Nardello, Buttermilk Dressing*

Grilled Autumn Olive Farm Boudin Blanc 22

*Fresh Corn Grits, Charred Garner's Farm Corn*

MD Jumbo Lump Crab Stew 29

*Carmen Pepper, Okra, Roma Beans*

Smoke in Chimneys Trout 35

*Heirloom Shelling Beans, Sage*

Embered Black Hawk Farms Delmonico 42

*Fireside Farm Eggplant, Sungold Tomatoes*

Anson Mills White Cornbread 13

*Sorghum Butter*

Farm at Doe Run St. Malachi 17

*Blackberry Jam, Black Pepper Crackers, Seasonal Fruit*

Baked Virginia 15

*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.*