

# To Dine



*September 5, 2024*

## - PLATES -

Sweet Potato Roll 7

*Chesapeake Catfish, Preserved Ramp*

Half Dozen Metompkin Bay Oysters 23

*Virginia Vinegar Works Red Wine*

Fireside Farm Peppers 12

*Shishito, Jimmy Nardello, Preserved Ramp Tartar*

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*

Aged Chesapeake Bay Rockfish 41

*Fresh Shelling Cranberry Beans*

Embered Black Hawk Farms Beef Sirloin 45

*Fireside Farm Eggplant, Sungold Tomatoes*

Anson Mills White Cornbread 13

*Sorghum Butter*

Lactic Ashed Goat Cheese 17

*Blackberry Jam, Black Pepper Crackers, Nectarine*

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.*