



Dinner

October 15, 2024

SNACKS

Hoppin' John Cake
*Fireside Farms
Napa Cabbage,
Preserved Pepper*

Black Hawk Farms
Fish Pepper Sausage
Koginut Glaze

Sweet Potato Crisp
*Whipped Lemon
Balm Vermouth,
Blackberry Jam*

Black Walnut
Eggplant Caponata
*Farm at Doe Run
Goat Cheese*

COURSES

MAIN

Grilled Autumn Olive Farm
Pork Loin
Country Ham X.O.

Pork Shoulder Stuffed Lodi Squash
Bloody Butcher Cornmeal Stuffing, Sage

Shenandoah Seasonal
Little Gem Lettuce
*Spicebush Bacon Vinaigrette,
Paw Paw Sweet and Sour*

Cape Charles Fluke Crudo
*Flying Dragon Orange,
Fireside Farm Fennel,
Tarragon*

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

Maryland Blue Crab
*Burgundy Black Truffle,
Virginia Walnut,
Forthave Amaro*

Metompkin Bay
Oyster Pie
*Royal Baika Caviar,
Oyster Liquor Buerre Blanc*

DESSERTS

Sorrel Sorbet

Crimson Crisp Granita, Raspberry Jam, Almond & Pecan

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 20% service charge is included in the final bill to ensure our entire staff earns a
competitive wage. Gratuity is welcomed but not expected.*