

# To Dine



*October 15, 2024*

## - PLATES -

Sweet Potato Roll 7

*Chesapeake Catfish, Preserved Ramp*

Half Dozen Metompkin Bay Oysters 23

*Foraged Pineapple Weed Mignonette*

Shenandoah Seasonal Kohlrabi 19

*Huacatay Kale Pesto, Hearth Smoked Feta*

Forthave She-Crab Soup 29

*Maryland Blue Crab, Sprouting Cauliflower*

Brown Butter Cape Charles Fluke 41

*Heirloom Shelling Beans, Sage*

Embered Black Hawk Farms Sirloin 42

*Lodi Squash, Fireside Farm Choy Sun*

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