

# To Dine



*October 29, 2024*

## - PLATES -

**Sweet Potato Roll 7**

*Chesapeake Catfish, Preserved Ramp*

**Half Dozen Violet Sky Oysters 23**

*Foraged Pineapple Weed Mignonette*

**Chicken Fried Sprouting Broccoli 22**

*Benne Tahini, Preserved Pepper Honey*

**Fireside Farms Hakurei Turnip 19**

*Huacatay Kale Pesto, Hearth Smoked Feta*

**Cape Charles Sheepshead 41**

*Heirloom Shelling Beans, Sage*

**Embered Black Hawk Farms Sirloin 42**

*Butterkin Squash, Fireside Farm Tatsoi*

**Bloody Butcher Cornbread 13**

*Sorghum Butter*

**Meadow Creek Dairy Appalachian Cheese 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.*