

To Dine



November 19, 2024

- PLATES -

Sweet Potato Roll 7

Chesapeake Catfish, Preserved Ramp

Half Dozen Metompkin Bay Oysters 23

Shiso Vinegar Mignonette

Hearth Smoked Ham Sandwich 17

Sorghum Mustard, Fireside Farm Cucumber Pickle

Charred Broccoli Rabe and Choy Sum 18

Fried Mid-Atlantic Nuts, Benne Tahini, Reddy Robin Pear

Fireside Farms Hakurei Turnip 19

Huacatay Kale Pesto, Goat Milk Cheddar, Walnut

Grilled Cape Charles Fluke 40

Anson Mills Carolina Gold Rice Grits, Charred Brussels Leaves

Bloody Butcher Cornbread 13

Sorghum Butter

Birch Run Hills Farm Fat Cat Cheese 17

Raspberry 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.