

To Dine



November 26, 2024

- PLATES -

Sweet Potato Roll 7

Chesapeake Catfish, Preserved Ramp

Half Dozen Sloop Point Oysters 23

Shiso Vinegar Mignonette

Charred Fireside Farms Gai Lan 18

Fried Mid-Atlantic Nuts, Benne Tahini, Asian Pear

Embered Hakurei Turnip 19

Hydra Kale Pesto, Seven Sisters, Walnut Oil

Seared Cape Charles Fluke 37

Anson Mills Carolina Gold Rice Grits, Charred Brussels Leaves

Embered Black Hawk Farms Wagyu Sirloin 41

Satsuma Black Garlic Sauce, Mokum Carrots, Bernie's Bread Crumb

Anson Mills Yellow Cornbread 13

Sorghum Butter

Birchrun Hills 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.