

# To Dine



*December 3, 2024*

- PLATES -

Sweet Potato Roll 7

*Chesapeake Catfish, Preserved Ramp*

Half Dozen Dukes of Topsail Oysters 23

*Shiso Vinegar Mignonette*

Hearth Smoked Ham Sandwich 17

*Sorghum Mustard, Fireside Farm Cucumber Pickle*

Charred Purple Sprouting Broccoli 18

*Fried Mid-Atlantic Nuts, Benne Tahini, Asian Pear*

Embered Fireside Farms Hakurei Turnip 19

*Amara Kale Pesto, Springdell, Roasted Peanut*

Seared Cape Charles Fluke 37

*Anson Mills Carolina Gold Rice Grits, Charred Brussels Leaves*

Autumn Olive Farm Pork Loin 42

*Fireside Farms Carrot, Costarossa Radicchio, Pumpernickle*

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.*