



Dinner

January 2, 2025

SNACKS

Sweet Potato Crisp
*Smoked Feta, Koginut Squash,
Kale Pesto*

Smoked Metompkin
Bay Oyster Pie
Royal Ossetra Caviar

Crispy Karma
Farm Sunchoke
*White Alba Truffle,
Chive*

Sour Corn Hushpuppy
Preserved Ramp, Dill

COURSES

Fireside Farms
Winter Vegetables
*Marinated Winter Radishes,
Baby Fennel Gremolata,
Carrot Top Buttermilk*

Beet Stuffed Radicchio
*Rosalba Radicchio, Beet
Bordelaise, Kola Nut,
Mushroom*

Grilled Dry-Aged Cape
Charles Rockfish
*Baby Bok Choy,
Sweet Potato,
Perigord Black Truffle*

Charred Fireside
Farms Carrots
*Beef-Fat Hollandaise,
Mid-Atlantic Treenuts*

MAIN

Grilled Autumn Olive Farm
Pork Prime Rib
Pork Bordelaise

Creamed Lacinato Kale

Charred Upstate Abundance
Potato Salad
Spicebush Bacon, Pickled Onion

Sweet Potato Croissant Roll
Sorghum Butter

DESSERTS

Citrus Posset
Limequat, Oro Blanco, Blood Orange

Chocolate Cake
Sour Cherry, Forthave Amaro, Toasted Benne

**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.*