

To Dine



March 18, 2025

- PLATES -

Sweet Potato Roll 7

Chesapeake Catfish, Preserved Ramp

Half Dozen Dukes of Topsail Oysters 23

Wildflower Honey Vinegar Mignonette

Sliced Autumn Olive Farm Ham Sandwich 15

Bread and Butter Pickle, Fish Pepper Mayo

Charred Tetsukaboto Squash 17

Smoked Sheep's Cheese, Grilled Pecan, Turnip Puree, Early Spring Greens

Embered Barnegat Light Golden Tilefish 37

Sea Island White Rice Peas, Sour Corn, Carolina Gold Rice Grits

Grilled Black Hawk Farms Beef Sirloin 41

Barbecued Celeriac, Burnt Honey, Celery Root Puree, Collard Greens

Anson Mills Yellow Cornbread 13

Sorghum Butter

The Farm at Doe Run Blow Horn Cheese 17

Apple Butter, Black Pepper Crackers

Winter Citrus Sundae 12

Sour Cream Ice Cream, Blood Orange Sherbet, Lemon Cookie Crumble

**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.