



Dinner

April 15, 2025

SNACKS

Earth N Eats
Cucumber Blossoms
*Shenandoah Seasonal
Parsley, Cilantro*

Hudson Valley
Foie Gras Parfait
*Pickled Green
Strawberry,
VA Peanut*

Grilled North
Carolina Shrimp
*Red Bud BBQ,
Nasturtium Aioli*

Fireside Farms Kohlrabi
Yogurt, Lime, Benne

COURSES

MAIN

**Embered Meadow's Pride
Lamb**

Charred Mint, Smoked Lamb Jus

Crépinette

*Fireside Farms Arugula Salad
Toigo Orchards Cucumber
Fireside Farms Collard Rabe*

MD Jumbo Lump Crab
*Grilled Garner's Asparagus,
Puffed Buckwheat,
Lemon Balm*

BBQ Fireside Farm
Gem Lettuce
*Anson Mills Carolina
Gold Rice Grits,
Grass Shrimp*

Barnegat Light
Golden Tilefish
*Green Garlic Salsa Verde,
Fava Shoots,
Crème Fraiche*

Autumn Olive
Farm Pork Pate
*Grilled Ramps,
Paw Paw Mustard,
Dandelion*

DESSERTS

Shenandoah Seasonal Sorrel Custard
Rhubarb Granita

Buttermilk Biscuit
Strawberry Compote, Lemon Verbena Ice Cream

**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.*