



Dinner

April 2, 2025

SNACKS

COURSES

Fireside Farms
Breakfast Radish
*Shenandoah Seasonal
Garlic Chive, Celery Leaf*

Grilled North
Carolina Shrimp
*Red Bud BBQ,
Nastrutium*

Black Hawk Farms
Wagyu Beef Tartare
*Smoked Beef Fat
Vinaigrette*

Wild Mid-Atlantic Flowers
*Claytonia, Trout Lily,
Red Bud, Walnut*

MAIN

Meadow's Pride Lamb

Embered Lamb Rack
*Charred Mint
Smoked Lamb Jus*

Crépinette
*Toigo Orchards Cucumber,
Shenandoah Seasonal Gai Lan,
Baby Fennel*

MD Jumbo Lump Crab
*Grilled Asparagus,
Puffed Buckwheat,
Shiso*

BBQ Fireside Farm
Gem Lettuce
*Gerner's Farm Red Corn
Grits, Grass Shrimp*

Barnegat Light
Golden Tilefish
*Fava Bean Miso,
Spring Onion,
Crème Fraîche*

Autumn Olive
Farm Pork Pate
*Collard Greens Jam,
Grilled Ramps,
Beer Mustard*

DESSERTS

Shenandoah Seasonal Sorrel Custard
Rhubarb Granita

Anson Mills Roasted Corn Flour Cake
Strawberry, Kiwiberry, Oregano Sherbet

**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.*