



Dinner

April 22, 2025

SNACKS

Fireside Farms
Cucumber Blossom
*Shenandoah Seasonal
Green Garlic, Cilantro*

NC Smoked Shrimp
*Corn Cracker,
BBQ Spice,
Burnt Onion*

Fried Little
Darling Oyster
*Preserved Pepper Relish,
Nasturtium Aioli,
Diane Radish*

Fireside Farms Kohlrabi
Yogurt, Lime, Benne

COURSES

MAIN

Embered Meadow's Pride
Lamb

Smoked Pastrami Lamb Leg
Charred Mint, Smoked Lamb Jus

BBQ Lamb Shoulder
*Fireside Farms Bok Choy
Anson Mills Farro Salad
Toigo Orchards Cucumber*

Garner's Farm Asparagus
*Sour Corn Hushpuppy,
Wild Mustard Cress,
Green Garlic*

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

Barnegat Light
Golden Tilefish
*Fava Bean Miso,
Fava Shoots,
Crème Fraiche*

MD Jumbo Lump
Blue Crab
*Grilled Ramps,
Diane Radish,
Bacon Vinaigrette*

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.*