



Dinner

April 8, 2025

SNACKS

Shenandoah Seasonal
Cherry Belle Radish
*Garlic Chive,
Cilantro*

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

Earth N Eats
Hakurei Turnip
*Chilahuachle Pepper,
Potato Crisp*

Fireside Farms Kohlrabi
*Toigo Orchard Cucumber,
Yogurt, Lime, Benne*

COURSES

MAIN

Meadow's Pride Lamb

Embered Lamb Roulade
*Charred Mint
Smoked Lamb Jus*

Crépinette
*Fireside Farms Arugula Salad
Shenandoah Seasonal Rapini
Toigo Orchards Cucumber*

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
*Fava Bean Miso,
Fava Shoots,
Crème Fraiche*

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

DESSERTS

Shenandoah Seasonal Sorrel Custard
Rhubarb Granita

Anson Mills Roasted Corn Flour Cake
Strawberry Consomme, 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.*