



Dinner

May 15, 2025

SNACKS

Fireside Farms
Hakurei Turnip
*Chilhuacle Pepper,
Spicebush Oil,
Rhubarb*

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

Fried Sugar Toads
*Buttermilk Dressing,
Hot Honey, Benne*

Fireside Farms Kohlrabi
Yogurt, Lime, Benne

COURSES

MAIN

Meadow's Pride Lamb

Hearth Embered Lamb
Charred Mint, Smoked Lamb Jus

Crêpinette
Boudin Blanc

*Fireside Farms Gai Lan
Charred Wild Ramps
Toigo Orchards Cucumber*

Grilled Chesapeake Channa
*First of the Season
Fava Beans, Tarragon*

Maryland Jumbo Lump
Crab
*Grilled Garner's
Asparagus,
Lemon Balm, Yogurt*

Hearth Roasted
Spring Vegetables
*Anson Mills Farro, Basil,
Herbs from our Rooftop*

Autumn Olive Farm
Pig Ears
*Anson Mills Yellow Grits,
English Peas, Fried Egg,
Mint, Basil*

DESSERTS

Shenandoah Seasonal Sorrel Custard
Anise Hyssop Granita, Sage Blossoms

Ember Roasted Strawberry-Rhubarb Fool
Buttermilk, Lemon Verbena, Mint

**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.*