



Dinner

May 6, 2025

SNACKS

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

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

**Fried Duke's of
Topsail Sound Oyster**
*Buttermilk Dressing,
Celery Leaf*

Fireside Farms Kohlrabi
Yogurt, Lime, Benne

COURSES

MAIN

Meadow's Pride Lamb

Hearth Embered Lamb
Charred Mint, Smoked Lamb Jus

**Crèpinette
Boudin Blanc**

*Grilled Wild Garlic Mustard
Spring Radish, Green Goddess
Toigo Orchards Cucumber*

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

**Grilled Chesapeake
Channa**
*Fireside Farms Little
Gem Lettuce,
Tarragon*

Charred Wild Ramps
*Anson Mills Farro Verde,
Scallion Blossom*

**Autumn Olive Farms
Pork Sausage**
*Carmen Pepper,
Fireside Farms Tatsoi,
Watercress*

DESSERTS

Shenandoah Seasonal Sorrel Custard
Rhubarb Granita, Sage Blossoms

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.*