

# To Dine



*May 15, 2025*

Sweet Potato Roll 7

*Chesapeake Catfish, Preserved Ramp*

Wild Ramp Hushpuppies 9

*Preserved Ramp*

Fireside Farms Breakfast Radishes 11

*Whipped Ricotta, Chive Oil*

Half Dozen Metompkin Bay Oysters 23

*Black Garlic Vinegar Mignonette*

Spring Pea Hummus 14

*Hearth Fired Pita, Ricotta, Chili, Mint*

Fireside Farms Kohlrabi 15

*Yogurt, Benne, Lime, Cilantro, Shiso*

Hearth Roasted Spring Vegetables 19

*Anson Mills Farro, Basil, Herbs from our Rooftop*

Charred Wild Ramp Tartine 16

*Surryano Ham, Seven Sisters Cheese, Onion*

Whole Grilled Chesapeake White Perch 32

*Green Garlic Salsa Verde, Hakurei Turnip, Red Miso*

Fried MD Soft Shell Crab 37

*Cucumber Salad, Espelette Pepper, Green Goddess*

Roseda Farms Sirloin Cooked Over the Coals 38

*Sprouting Broccoli, Anson Mills Farro, Black Garlic, Chili*

Anson Mills Yellow Cornbread 13

*Sorghum Butter*

The Farm at Doe Run Blow Horn Cheese 17

*Garner's Farm Fresh Strawberries, Black Pepper Crackers*

Bourbon Brown Sugar Ice Cream Sundae 15

*Marshmallow, Chocolate Shortbread, Candied Ginger*

*\*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.*