

To Dine



May 6, 2025

Meadow's Pride Lamb Tenderloin Skewers 5

Chimichurri

Sweet Potato Roll 7

Chesapeake Catfish, Preserved Ramp

Wild Ramp Hushpuppies 9

Whipped Sorghum Butter

Fireside Farms Breakfast Radishes 11

Whipped Ricotta, Chive Oil

Half Dozen Metompkin Bay Oysters 23

Black Garlic Vinegar Mignonette

Charred Spring Onion Tartine 16

Dandelion Jam, Ricotta, Black Swallowtail

Fried Soft Shell Crab 35

Green Goddess, Spring Herbs, Lettuce Wraps

Embered Autumn Olive Farm Pork Sausage 32

Asparagus, Celery Leaf, Buttermilk Dressing

Grilled Meadow's Pride Lamb Shoulder 37

Anson Mills Sea Island White Rice Peas,

Charred Fireside Farms Spinach

Anson Mills Yellow Cornbread 13

Sorghum Butter

The Farm at Doe Run Blow Horn Cheese 17

Garner's Farm Fresh Strawberries, Black Pepper Crackers

Buttermilk Biscuit 15

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.*