Winter Restaurant Week 2026

— SNACKS —

Sweet Potato Roll ($10pp)
chesapeake catfish, preserved ramp

Deviled Farm Eggs ($10pp)
smoked trout, b&b pickled jalapeño

— STARTERS —

Cauliflower Velouté
Maine Poached Lobster, Brussels Sprouts, Golden Raisin, Vadouvan, Mint

OR

Heirloom Beets and Winter Radicchio
Goat Feta, Spiced Pecan, Ginger, Lime, Watermelon Molasses

— ENTREES—

Hearth Roasted Sunburst Trout
Appalachian Root Vegetables, Collard Greens, Aged Sorghum-Apple Cider Beurre Blanc

OR

Roseda Farms Bavette Steak
Fireside Farm Carrot, Potato Puree, Crispy Onion, Black Truffle, Sauce Verte

— DESSERT—

Baked Virginia
Peanut Ice Cream, Chocolate Chess Pie, Toasted Meringue

$65

**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.