



Summer Restaurant Week

— Snacks —

Sweet Potato Roll (+10 each)
Chesapeake Catfish, Preserved Ramp

Lamb Croquette (+9 each)
Burnt Eggplant Jam, Benne Tahini

Maine Lobster (+15 each)
Crispy Potato, Chives, Hyssop

— Starters —

Peach and Sungold Gazpacho
Grilled Crouton, Feta, Rooftop Herbs

Hearth Roasted Summer Vegetables
Anson Mills Farro Verde, Lemon, Basil

Corn Soup (+15)
Grilled Scallop, Preserved Truffle, Basil

— Entrées —

Fish and Grits
Blackened Mahi Mahi, Pepperonata, Chives, Lemon

Grilled Roseda Farms Bavette Steak Diane
Maitake Mushroom, Cognac, Mustard, Potato Darphin, Horseradish, Chives

Roseda Farms Filet Mignon (+45)

— Sides —

Anson Mills Yellow Cornbread +16

— Dessert —

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

Yellow Peach & Summer Berry Crisp
Vanilla 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.

Cocktails

- Inner Loop st. george valley gin, watermelon, chamomile, lime 17
- Washed Ashore el dorado 3yr rum, quinqina, madeira, basil, blackberry, black yuzu, sea salt, lemon 17
- Under Wraps agua mágica espadin mezcal, charred cucumber, aleppo, keepwell miso, lemon 18
- Stonefruit Sbagliato capitoline white with red & golden plum, don ciccio bianco aperitivo, brut 18
- Man on Wire old bardstown bourbon, southern amaro, charleston black tea, lemon, VA red wine float 18
- Shively Old Fashioned michter's small batch bourbon & single barrel rye, angostura bitters, cane 21
- The Dabney Martini neversink gin, house blend of vermouth, dabney foraged bitters 20

Wine

classic flight • 35
reserve flight • 45

sparkling

- CIDER Patois - "Parallel Voicing" (harrison/vidal blanc) NV – Virginia, USA 14/60
- CHAMPAGNE Chatelin Père et Fils - Brut "Sélection" NV – Champagne, France 20/90

white

- CHENIN BLANC Pax Mahle - Amador County "Helios" 2024 – California, USA 16/70
- SAUVIGNON BLANC Catherine & Michel Langlois - Val de Loire – Loire, France 19/85

red

- GRENACHE Enfield Wine Co. - "Stained Glass" 2023 – California, USA 16/70
- BORDEAUX Ch. Haut Meneau - Blaye Cotes de Bordeaux 2020 – Bordeaux, France 19/85

Spirit-Free

- Barrier Islands
verjus, roselle, PA peach, floreale 'vermouth' 13
- Blackberry Spritz
n/a bitter apéritif, PA blackberry, sparkling 13
- Cucumber Margarita
ritual 'tequila', charred cucumber, lemon 13
- Fennel Sour
toasted fennel, seedlip garden, chamomile, citrus 13
- Der Stotz Hof Cider
apple, quince, pear 14
- Good Times
non-alcoholic ipa 9

Beer & Cider

- Elder Pine "EP Pils"
pilsner - 16oz can - Gaithersburg, MD 11
- Wheatland Spring "Köln Calling"
kölsch-style - 12 oz draught - Waterford, VA 11
- Elder Pine "Hefeweizen"
wheat beer - 12 oz draught - Gaithersburg, MD 11
- Other Half "Green Flowers"
ipa - 12 oz draught - Washington, DC 11
- Troddenvale "House Cider"
2024 - 5 oz draught - Warm Springs, VA 15

