



F I R S T S

SOUP OF THE DAY 9

BRIGHTWOOD FARM'S BIBB LETTUCE
SALAD 9
shaved radishes, herbs, buttermilk dressing

MARINATED BEETROOT SALAD 11
toasted almonds, pipe dreams goat cheese fritter, arugula, local honey
dressing

LOCAL ROMAINE "CAESAR" 10
grana padano, olive oil croutons, anchovy vinaigrette

+ JERSEY KNIGHT ASPARAGUS 14
spring onions, 6 minute egg, vidalia onion soubise, petite mustard

SHRIMP & GRITS 15
creamed anson mill's white grits, house made andouille

COUNTRY HAM "SURRYANO" 10
dried fig chutney, pickled ramps, toast

PAN SEARED DAY BOAT SCALLOPS 15
spoonbread, melody spinach, country ham

STEWED SWEET PEPPER HOECAKE 10
pipe dreams goat cheese, arugula, marjoram

HOUSE SMOKED STEELHEAD TROUT
HOECAKE 12
pickled red onions, caperberries, dill crème fraiche

Owner Chef: Art Smith
Executive Chef: Wes Morton

M A I N

CHESAPEAKE "COURTBOUILLION" 28
local snapper, clams, mussels, shrimp, seafood broth, croutons

+ ROASTED LOCH DUART SALMON 24
english peas, preserved lemon, globe artichokes, bacon lardons

PAN SEARED ROCKFISH 26
black-eyed pea gratin, ham hock, mustard greens, baby turnips, pot licker

"DIRTY RICE" 18
mushroom "bolognese," garlic, parmigiano, frantoia olive oil

RABBIT & DUMPLINGS 28
spring garlic biscuit, fava beans, local carrots, creamy rabbit jus

+ GARDEN PATH FARM'S TAMWORTH PIG 27
anson mill's sea island red peas, collard greens, smoked pork jus

+ CAST IRON PAN ROASTED NY STRIP 34
ruby red chard, confit potatoes, caramelized garlic jus

F O R T H E T A B L E 8

CREAMED ANSON MILL'S WHITE GRITS
BLACK EYE PEA GRATIN, ham hock
ROASTED LOCAL CARROTS, mint
SMOTHERED GREENS, country ham-soffritto
MACARONI GRATIN, pennsylvania cheddar

18% service charge will be added to parties of 6 or more.

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness

D I N N E R