



## FIRSTS

### SPRING ASPARAGUS SOUP 9

black pepper crème fresh, mushroom chips, chive oil

### FRIED CALAMARI 14

house pickled peppers, preserved lemon, spicy mayo

### +AHI TUNA 14

spice rubbed, fried green tomatoes, green tomato relish

### MARYLAND CRABCAKE 14

coleslaw, boardwalk fries, baconnaisse

### PORK RIBS 12

vinegar slaw, bbq sauce

### BEER STEAMED MUSSELS 12

penn weizen beer, chilies, tomatoes, black pepper buttermilk biscuit

### SHRIMP AND GRITS 12

anson mills cheddar grits, crispy bacon, chow-chow

## HOECAKES

cornmeal flatbread traditionally cooked after a hard days work

### +HOUSE CURED SALMON AND CAVIAR 14

dill crème fraiche, caper berries

### PANTRY 8

caramelized apples, blue cheese, frissee

### OYSTER PO' 12

fried oysters, chow chow remoulade, romaine lettuce

### +GRILLED LAMB LOIN 14

local feta cheese, grilled tomatoes, chimmichurri sauce

## SALADS

### ARUGULA SALAD 10

blackberry ale vinaigrette, watermelon pickles, goat cheese, almonds

### +COUNTRY "CAESAR" SALAD 9

hearts of romaine, shaved parmesan, ciabatta croutons, white anchovy

### "PUT UP'S" SALAD 11

house made pickles, black pepper buttermilk dressing

### CAPITOL HILL SALAD 9

local apples, blue cheese, pecans, apple cider vinaigrette

## MAIN

### +BLACKENED SCALLOPS 27

buttermilk mash, collard greens, smoked bacon red eye gravy

### +ATLANTIC SALMON 24

roasted stone fruit, wheat berries, black pepper fennel sauce

### WHOLE CRISPY ROCKFISH 32

andouille sausage-seafood gumbo, dirty rice

### HERB ROASTED PORK CHOP 29

spring onion risotto, rhubarb, ham hock jus

### RAVIOLI 18

spring vegetables, fresh herbs

### PAN ROASTED CHICKEN 26

confit thigh, squash puree, chard, chanterelle gravy

### CRAB THREE WAYS 32

fried soft shell, maryland crab cake, crab stuff relleno, chipotle butter

### +BONE IN PRIME RIBEYE 35

crisp fingerlings, creamed spinach, black pepper marmalade

### GRILLED GROUPEL 32

fried green tomato, charred corn salad, chili limon

## SIDES 6

### FRIED GREEN TOMATOES WITH REMOULADE

### BUTTERMILK MASH

### ROASTED SEASONAL VEGETABLES

### MACARONI CASSEROLE

### SPICY GREENS

Owner Chef: Art Smith

Executive Chef: Travis Timberlake

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