



## FIRSTS

SOUP OF THE DAY 9

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

MARKET VEGETABLE "CHOPPED" 12  
mixed greens, hardboiled egg, lemon dressing

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

MARINATED BEETROOT SALAD 11  
toasted almonds, maplebrook farms feta, arugula, local honey dressing

PAN FRIED CHESAPEAKE BLUE CRAB CAKE 14  
roasted spring onions, sauce ravigote

SEASONAL QUICHE 10  
seasonal vegetables, house salad, lemon dressing

COUNTRY HAM "SURRYANO" 10  
toast, dried fig chutney, bread & butter pickles

STEWED SWEET PEPPER HOECAKE 10  
stewed sweet peppers, pipe dreams goat cheese, arugula

HOUSE SMOKED STEELHEAD TROUT  
HOECAKE 12  
house smoked steelhead trout, pickled red onions, caperberries

## FOR THE TABLE 7

BOARDWALK FRIES  
SPICY GREENS  
BUTTERMILK MASH  
CURED PORK BRAISED KALE  
MACARONI CASSEROLE

Owner Chef: Art Smith  
Executive Chef: Wes Morton

## MAIN

"29" MARYLAND STYLE FRIED  
CHICKEN 16  
heirloom potato salad, watercress

+ MARYLAND GRASS FED BEEF BURGER 16  
onion marmalade, talbot cheddar, brioche

"BLT" 15  
house made bacon, oven dried tomatoes, bibb, aioli, brioche bun

+ STEAK FRITES 21  
local hanger steak, hand cut fries, compound butter

HOUSE MADE CORNED BEEF SANDWICH 15  
salsa verde, bread & butter pickles, brioche

"DIRTY RICE" 18  
carolina gold rice, mushroom "bolognese", frantoia olive oil

ROASTED LOCH DUART SALMON 20  
english peas, preserved lemon, bacon lardons, lemon thyme veloute

CAST IRON SKILLET "FISH FRY" 16  
honey butter hush puppies, hand cut fries, sauce gribiche

SHRIMP & GRITS 18  
creamed anson mill's white grits, melody spinach, house made andouille

## WINES BY THE GLASS

Sauvignon Blanc, Allan Scott, New Zealand	10
Chardonnay, Alain Normand, France	12
Pinot Noir/Grenach, Le gang, France	12
Cabernet Sauvignon, Catena, Argentina	12
Syrah, Jean Luc Colombo, France	10

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

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