



## FIRSTS

SPRING ASPARAGUS SOUP 9  
black pepper crème fresh, mushroom chips, chive oil

FRIED CALAMARI 12  
house pickled peppers, preserved lemon, spicy mayo

AHI TUNA 14  
spice rubbed, fried green tomatoes, green tomato relish

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, 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

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MARYLAND FRIED CHICKEN  
20 PER PERSON

buttermilk mashed potatoes, greens and sausage gravy

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+ 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  
seafood gumbo, dirty rice

CRAB THREE WAYS 32  
fried soft shell, maryland crab cake, crab stuffed relleno, chipotle butter

RAVIOLI 18  
spring vegetables, fresh herbs

PAN ROASTED CHICKEN 26  
confit thigh, squash puree, chard, chanterelle gravy

+ HERB ROASTED PORK CHOP 29  
spring onion risotto, rhubarb, ham hock jus

+ BONE IN PRIME RIBEYE 35  
crisp fingerlings, creamed spinach, black pepper marmalade

GRILLED GROUPEL 33  
fried green tomato, charred corn salad, chili limon

## SIDES 6

FRIED GREEN TOMATOES WITH REMOULADE  
BUTTERMILK MASH  
SEASONAL ROASTED 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

DINNER