



Dinner Menu

Simmered

Curried Crab Bisque Cranberries, Cilantro, & Toasted Sesame Seeds	8/9
Chicken, Mushroom and Rice Snow Peas	7/8
Freshly Made Seasonal Soup of the Day	7/8

Gardened

Roasted Baby Carrots and Pumpkin Seed Granola Spicy Coconut Emulsion	8
Grilled Baby Eggplant, with Roasted Mushrooms & Parsley Root Parsley Vinaigrette	11
Beets and Blood Orange Fennel, Pea Shoots & Amaranth	11
Fried Cherry Glen Chevre Heirloom Sweet Potatoes, Crabapple, Habanero Jelly, Candied Crabapple & Mustard Greens	12
Mushroom Ravioli Parsley Root Jus and Pecorino Honju Meji Mushroom	12

Plates are tasting portions. We recommend 2 to 3 per person. Enjoy!

Pastured

Cheshire Pork Tenderloin Black Lentils and Charred Rapini, Pickled Crabapples	14
Braised Wagon Wheel Lamb Shank Potato Gnocchi, Sunflower Gremolata	14
Roasted Quail Pistachio, Black Pepper, Currants & Butternut Squash	14

Caught

Pan Roasted Carolina Trout Pommery Mustard Fingerling Potatoes	14
Seared North Atlantic Scallop Smoked Red Kuri Squash, Pumpkin Seed Oil, & Blackberry Gastrique	16
Grilled Salmon Belly Heirloom White Corn Grits, Pickled Fish Peppers	12
Chesapeake Crab Cake Avocado, Pomegranate, Tarragon Oil	18

Entrees

Cast Iron Chicken Heritage Breed Chicken, Marinated with Sambal, Ginger, Sage O'Henry Sweet Potato Mash, Green Chard, Pickled Rhubarb Vinaigrette	24
Seared Dry Aged Roseda Rib Eye Braised Leeks, Shallots, & Horseradish Russian Potato	38
Poached North Atlantic Halibut Poached in Extra Virgin Olive Oil, with Douglas Fir Julienne Snow Peas with Toasted Hazelnuts Meyer Lemon/Vanilla Confit/Nicoise Olives	28

*Consuming Raw or Under Cooked Meats, Poultry,
Seafood, Shellfish or Eggs
May Increase Your Risk of Food-borne Illnesses,
Especially if You Have Certain Medical Conditions*