



## Dinner

### Appetizers

- |   |   |
|---|---|
| Maryland Crab Beignets 9<br>Old Bay Tartar Sauce  | Oysters on the Half Shell 14<br>Blupoints, Pickled Ramp Mignonette                                    |
| Grilled Roseda Steak Tartare 10<br>Caramelized Onion Mostarda, Cornichons, Grain Mustard, Garlic Crostini | Charcuterie & Cheese Board 12<br>Assorted Cured Meats and/or Pâtés, Local Cheeses, Pickled Vegetables |
| Fried Green Tomatoes 7<br>House Made Pimento Cheese, Chow Chow, Spicy Pepper Jam                          | Chefs Signature Meatballs 8<br>Ricotta Dumpling, Tomato Gravy   |
| Braised Horst Pork Ravioli 7<br>Salsify, Cranberry Beans, Rapini  | Sautéed Shrimp w/Grit Croquettes 9<br>Andouille Sausage, Caramelized Leeks                            |

### Soup & Salads

- |   |  |
|---|--|
| Spring Salad 7<br>Grilled Vidalia Onions, Crispy Goat Cheese, Shaved Radish, Sweet and Salty Pecans, Balsamic Vinaigrette | Beet Salad 8<br>Candied Walnuts, Local Berries, Pipe Dreams Farms Goat Cheese, Frisee, Raspberry Vinaigrette |
| Carrot & Ginger Soup 8<br>Chilled Crab & Grilled Corn Salad   |  |

### Entrees

- |   |  |
|---|--|
| Pappardelle Pasta w/Duck Ragu 19<br>Wild Mushrooms, Peas, Ramps   | 21 Day Dry Aged Roseda NY Strip 29<br>Rustic Potatoes, Spring Bean Salad w/Mushrooms, Charred Scallions, House Steak Sauce |
| Fried Chicken & Waffles 18<br>Amish Chicken, Strawberry Rhubarb Compote, Kale, Pecan Syrup              | Virginia Mackerel 19<br>Grilled Corn Salsa, Fava Beans, Pickled Ramps  |
| Grilled Horst Pork Chop 19<br>Aged Cheddar Grits, Succotash, Bacon Sherry Sauce                         | Chesapeake Bay Rockfish 27<br>Braised Collards w/Bacon, Sweet Potato Hash, Onion Puree                                     |
| Tempura Soft Shells 25<br>Pickled Radish, Local Tomatoes, Celery Root & Fennel Salad, Cilantro          | Beer Braised Beef Short Rib 25<br>Sautéed Cornbread, Swiss Chard, Crispy Bone Marrow                                       |
| Rohan Duck Breast 25<br>Celery Root, Fingerling Potatoes, Grilled Leeks, Pickled Ramps, Preserved Lemon | 27 oz. Bone-in Rib Eye for Two 69<br>Sautéed Wild Mushrooms, Fried Pickled Onion Rings, Braised Collards w/Bacon           |

### Sides 6

- |   |   |
|---|---|
| Fried Green Tomatoes<br>Aged Cheddar Grits with Succotash<br>Sautéed Wild Mushrooms | Rustic Potatoes<br>Braised Collards w/Bacon<br>Grilled Corn Salsa |
|---|---|

Chef Nick Palermo

