

SOUP | SALAD

JMD Farm Braeburn Apple & Parsnip Soup 7

point reyes blue cheese, apple chips

Wayside Produce Kale & Roasted Delicata Squash Salad 8

*toasted almonds, cornbread croutons, parmesan reggiano
black garlic buttermilk dressing*

Van Dessel Farm Salt Roasted Beets & Arugula 8

jmd farm pink lady apples, point reyes blue cheese, blackberry vinaigrette

STARTERS

Autumn Olive Farm Twice Cooked Pork Belly 13

j.q dickinson smoked salt, va vinegar works braised cabbage, apple puree

Wayside Produce Grilled Sunchokes 9

sorghum chili sauce, anson mills toasted benne seeds, ginger hay

Steamed Prince Edward Island Mussels 12

bentons ham, white wine broth, garlic, shallots, grilled baguette

Polyface Farm Chicken Liver Pate 12

whole grain mustard, fuji apple, newtown baking baguette

Rappahannock River Fried Oysters* 14

bacon braised collard greens, cornbread croutons, malt vinegar aioli

Bruleed Cast Iron Cornbread 8

mainstreet farmstead butter, apple butter

Artisan Cheeses* 15

*caromont farm esmontonian, p'tit basque sheeps milk, point reyes blue cheese
newtown baking baguette, accoutrements*

MAINS

Grilled Atlantic Swordfish* 28

*prince edward island mussels, edwards surry sausage, carolina gold rice
seafood tomato broth*

Autumn Olive Farm Slow Roasted Pulled Pork 26

*bacon braised collard greens, wades mill white knighting grits
sorghum aleppo pepper drizzle*

Potato Rosemary Gnocchi 21

*roasted delicata squash, turnip greens, sherry mustard cream
parmesan reggiano*

Pan Seared Atlantic Scallops 29

sauteed curly kale & onions, am fog oyster mushrooms, parnsip puree

Seven Hills Farm Braised Short Ribs 27

*wayside produce roasted carrots, horseradish mashed potatoes
apple & celery slaw*

Anson Mills Farro Succotash & Root Vegetables 22

*wayside produce root vegetables, caromont esmontonian cheese
lemon vinaigrette*

Seven Hills Grilled NY Strip* 34

*wayside produce sorghum glazed hakurei turnips & carrots, potato rosti
obis one black garlic butter*

Polyface Farm Roasted Chicken Breast 25

*church hill produce caramelized brussels sprouts, bentons bacon, fuji apple
sweet potato puree, malt vinegar gastrique*

SIDES

Sauteed Kale & Onions 5

Bacon Braised Collard Greens 5

Hand Cut Fries & Malt Vinegar Aioli 5

Wades Mill Pimento Cheese Grits 5