

FOR THE TABLE

Bruleed Cast Iron Cornbread 8
mainstreet farmstead whipped butter, wenger's concord grape jam

Artisan Cheese Board* 15
hook's "barneveld blue," goat's milk | murrays "stockinghall" cave aged cheddar, cow's milk | ballerino creamery "dearborn" tomme, cow's milk newtown baking baguette, accoutrements

Polyface Farm Chicken Liver Pate 11
newtown baking baguette, accoutrements

Caramelized Candy Onion & Caromont Chèvre Dip 10
warm buttered crostini, seasonal crudités

STARTERS

Buckingham Amish Tomato Gazpacho 7
georgia olive oil, grilled cucumber relish

Wayside Produce Strawberry & Beet Salad 8
geezer farm mixed greens, roasted virginia peanuts, lemon benne dressing

Obis One Black Garlic Caesar* 8
geezer farm romaine, cornbread croutons, parmesan reggiano, cured egg yolk

Cornmeal Crusted Virginia Oysters* 14
frisee, housemade pancetta, sauce gribiche

Autumn Olive Double Cooked Pork Belly 13
grilled yellow peaches, pickled fennel, spring onion vinaigrette

Virginia Jumbo Lump Crab Fritters 11
herb aioli

MAINS

Seven Hills Seared Beef Tenderloin* 30
blistered snow peas, grilled fennel, kohlrabi & potato mash, black garlic steak sauce

Polyface Farm Grilled Chicken Breast 25
roasted broccoli, am fog king oyster mushroom, benne seeds, virginia peanuts anson mills farro, lemongrass & ginger broth

Housemade Farm & Sparrow Emmer Semolina Spaghetti 20
buckingham amish tomatoes, olives, capers, roasted garlic crumble parmesan reggiano

Pan Seared Atlantic Swordfish 27
roasted summer vegetables, charred eggplant puree, herb salad

Grilled Jumbo North Carolina Shrimp 24
wayside produce spring onion risotto, charred yellow peach & frisee salad

Autumn Olive Farms Sorghum Glazed Pork 26
pickled summer vegetables, wade's mill heirloom yellow grits, watercress spicy sorghum glaze

Add Atlantic Sea Scallops to any dish 11

SIDES 4

Wade's Mill Heirloom Yellow Corn Grits

Warm Newtown Bread & Herbed Georgia Olive Oil

Roasted Seasonal Vegetables

Goldman Farms Cucumber & Candy Onion Salad

EXAMPLE OF OUR LOCALLY SOURCED MENU

Our menu changes on a daily basis, therefore we cannot guarantee the availability of these dishes. Our offerings always reflect the best available to us locally and seasonally. For specific menu information please contact the restaurant.