



## soups & salads

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- chicken matzoh ball soup** family recipe 6  
**seasonal vegetable soup** mkt  
**wedge salad** iceberg lettuce, bacon bits, great hill blue cheese dressing 8  
**market salad** arugula, french beans, radish, carrot, dill, sherry-shallot vinaigrette 9  
**sweet gem salad** parmesan cheese, caper berry, croutons, creamy caper dressing 9  
**tomato & mozzarella salad** heirloom tomato & basil bread salad, house made mozzarella 13

## urban picnic *(fun to share, or not)*

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- deviled eggs** smoked paprika, caper powder, garlic chips 5  
**salt roasted baby beets** cherry glen goat cheese, sicilian pistachio, fig vinegar, micro arugula 8  
**chicken fried oysters** po' boy sauce 12  
**grilled red wine poached octopus** smoked avocado, olive aioli, roasted olive gremolata 12  
**shrimp & grits** texas shrimp, little tomatoes, rosemary, anson mill's grits 9  
**"tuna & crackers"** tuna tartare, tonnato sauce, sesame crackers, white anchovy 12  
**smoked whitefish brandade** garlic toast soldiers, scallion-caper persillade 10  
**crispy pork belly** black bean puree, chimichurri, coleslaw 14  
**artisanal american cheeses** monocacy ash, gruyere surchoix, smokey blue, red hawk 13  
**house made charcuterie** rabbit pâté, chopped organic chicken liver, bresaola, fennel salami 17  
**2 + 2** choose 2 of the house made charcuterie meats and 2 of the artisanal american cheeses 15

## mains

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- summer vegetable brochettes** roasted baby artichokes, baby squash, tofu and beets,  
green garlic & fennel quinoa, goat's milk ricotta fritter, chermoula, pea shoots 22  
**eggplant parmesan** crispy eggplant, melting sweet peppers, house made mozzarella, tomato bisque 21  
**crispy soft shell crab** crab stuffed tomato, anson mill's grits, pickled ramps, tomato-tarragon puree 26  
**market fish** chanterelle mushrooms, swiss chard, fava bean pesto, salsa fresca mkt  
**pan roasted halibut** shrimp & squid ink tamale, sweet corn salsa, roasted poblano aioli 27  
**roast organic chicken** heirloom tomato & basil bread salad, zucchini & smoked mozzarella gratin 26  
**braised lamb shoulder & fresh pappardelle pasta** baby artichokes, sorrel, mascarpone 23  
**½lb beef hamburger** vermont cheddar, apple wood bacon, sesame seed bun, truffle fries, fixins 17  
**grilled 8oz bistro steak** creamed spinach, au gratin potatoes, N.O. style steak sauce 27  
**mini pot roast** yukon gold mashed potatoes, braised baby carrots, roasted shallot jus 29

## sides

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| baby squash, carrots, and french beans 7 | chanterelle mushrooms & swiss chard 9      |
| creamed spinach 8                        | anson mill's grits with bacon & parmesan 6 |
| green onion & fennel quinoa 6            | mac 'n three cheese 9                      |
| au gratin potatoes 6                     | parmesan truffle fries 9                   |
| french fries 5                           |  |

we support local farmers and purveyors.

endless summer harvest ~ new morning farm ~ la pasta ~ prime seafood (wild alaskan fish) ~ gretna farms VA beef ~ pipe dreams dairy  
eco farm (veg & pottery) ~ eberly organic poultry ~ eco friendly foods (pastured pork) ~ kreider dairy (BGH free milk)  
cherry glen goat farm ~ cowgirl creamery ~ elysian fields lamb ~ baxters crabs ~ tuscarora organic growers coop ~ northern neck farm

executive chef daniel bortnick

20% gratuity may be added to parties of 5 or more.