



dinner

**small plates**

deviled eggs	5
<i>smoked paprika, dried capers, garlic chips</i>	
salt roasted baby beets	8
<i>MD goat cheese, sicilian pistachio, micro arugula, fig vinegar</i>	
grilled red wine poached octopus	12
<i>smoked avocado, olive aioli, roasted olive gremolata</i>	
shrimp & grits	9
<i>texas shrimp, little tomatoes, rosemary, anson mills grits</i>	
alaskan king crab carbonara	16
<i>saffron tagliarini, chanterelle mushroom, bacon lardons</i>	

**soups & salads**

seasonal vegetable soup	mkt
chicken matzoh ball soup	6
<i>family recipe</i>	
the wedge	8
<i>iceberg lettuce, bacon bits, great hill blue cheese dressing</i>	
baby arugula	9
<i>roasted seckle pear, VA smoked ham, radish, sherry vinaigrette</i>	
little gem lettuce	9
<i>caper berries, croutons, parmesan, creamy caper dressing</i>	

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

artisanal american cheeses	cherry glen goat farm, monocacy ash, MD; roth kase, gruyere surchoix, WI; rogue creamery, smokey blue, OR; cowgirl creamery, red hawk, CA	13
chopped organic chicken liver	<i>pickled radish, soft herbs, honey-grain toast</i>	7
crawfish and sunchoke dip	warm crusty baguette	12
chicken fried oysters	po' boy sauce	12
"tuna & crackers"	ahi tuna tartare, tonnato sauce, white anchovy, housemade sesame crackers	11
little bacon meatballs	crushed tomato sauce, crispy poached egg, garlic bread soldiers	11

**entrees**

butternut squash & porcini mushroom casserole	carnaroli rice, sage, parmesan, baby beet	19
seared yellowfin tuna BLT sandwich	with avocado on multigrain bread, little gem salad	18
pan seared sea scallops	black eyed peas, felts' smoked ham, celery root mashed potatoes	26
pan roasted market fish	braised fennel, spring garlic quinoa, salsa fresca	mkt
roasted organic chicken	house Italian sausage, scarlet runner beans, collard greens	25
"corned" pork tenderloin	squash dumplings, caramelized brussels sprouts, rutabaga puree	24
braised lamb shoulder & fresh pappardelle pasta	crispy maitake, 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	26
mini pot roast	yukon gold mashed potatoes, braised baby carrots & roasted shallot jus	28

**sides....**

caramelized brussels sprouts	8	spring garlic quinoa	6
creamed spinach	8	mac 'n three cheese	9
collard greens with italian sausage	7	au gratin potatoes	6
french fries	5	parmesan truffle fries	9

**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) ~ cowgirl creamery  
 eberly organic chicken ~ eco friendly foods (pastured pork) ~ kreider dairy (BGH free milk)  
 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.

**EARLY BIRD SPECIAL \$23**  
 5:30-6:30PM EVERYDAY

**SOUP, SALAD, SANDWICH & WINE OR BEER**

- o SEASONAL SOUP SHOOTER & LITTLE GEM SALAD
- o CHOICE OF TUNA BLT OR BEEF HAMBURGER
- o GLASS OF HOUSE SELECT WINE OR SAM ADAMS