

# STARTERS

## ATLANTIC BLUE FIN TUNA | 27

CITRUS-CURED TUNA, COMPRESSED YELLOW WATERMELON, ENGLISH CUCUMBER, PICKLED SHALLOT, BURNT PEPPER OIL

## VIRGINIA CORN CHOWDER | 26

Brioche crostini, seasonal vegetables, caviar

## CRAB COCKTAIL\* | 22

HOUSE-MADE SMOKED COCKTAIL SAUCE

## MARYLAND BLUE CRAB CAKE | 28

HEIRLOOM VEGETABLES, RMOULADE, BITTER GREENS

## SEARED PORK BELLY | 26

VIRGINIA DUROC PORK, GOLDEN TOMATO RELISH, FRESNO PEPPER AIOLI

# FLORA

## ENDIVE & RADICCHIO SALAD | 20

CURED EGG YOLK, BRIOCHE CROUTONS, SMOKED PARMESAN, HOUSE ANCHOVY DRESSING

## ARTISAN GREENS | 19

EARTH & EAT FARMS CHEVRE CHEESE, RED CURRANT VINAIGRETTE, CARAMELIZED VIRGINIA PEANUTS, PINE BERRY

ADD GRILLED CHICKEN BREAST | 20

ADD SEARED ORA KING SALMON | 24

ADD AVOCADO SMASH | 9

# ENTREES

## ESTUARY BURGER\* | 26

BRISKET & CHUCK PATTY, AGED CHEDDAR, SECRET SAUCE, CARAMELIZED ONIONS, LETTUCE, TOMATO, BRIOCHE

## COCHINITA PIBIL SANDWICH | 24

MEXICAN-STYLE PULLED PORK, BURNT HABANERO AIOLI, AVOCADO, PICKLED RED ONIONS, BIB LETTUCE

## FRIED CHICKEN SANDWICH | 24

AVOCADO-LIME CREMA, JALAPENO SLAW, B&B PICKLES, BRIOCHE

## GRILLED NEW YORK STRIP (ROSEDA FARM)\* | 60

ROASTED SWEET PEPPER, CONFIT POTATOES, GRILLED LEMON, ROASTED GARLIC & GREEN TOMATO SAUCE

## CHESAPEAKE ROCKFISH | 35

SUCCOTASH, CORN BROTH, HERB OIL

## SPINACH CRESTE DI GALLO | 28

SUNDRIED TOMATO PESTO, BEAN MEDLEY, BRAISED CIPOLLINI, VEGAN DEMI-GLACE

## AMISH CHICKEN BREAST | 33

CRISPY GRITS CAKE, CREAMY CABBAGE, SEASONAL VEGETABLES, CHICKEN JUS

# ACCOMPANIMENTS

ROASTED HEIRLOOM CARROTS, SORGHUM GLAZE | 14

GRILLED BROCCOLINI, GARLIC, LEMON ZEST | 12

SAUTEED SPINACH, SHALLOTS, BUTTER | 8

OLD BAY FRENCH FRIES | 9

An automatic gratuity of 20% will be added to groups of six or more.

All menu items are subject to seasonal availability.

Pricing does not include tax, gratuity or beverage service.

Requests in advance for vegan or vegetarian options will be fulfilled.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.