

# FROM THE BAY

## CHESAPEAKE BAY SCALLOP CRUDO\* | 24

SOUR GHERKIN BROTH, FINGER LIME, SHAVED RED ONION, HOUSE-MADE PEPPER SAUCE

## SHUCKED OYSTERS (ROTATING SELECTION)\* | 26 (half dozen)

CLASSIC MIGNONETTE, TRADITIONAL ACCOUTREMENTS

## SEAFOOD TOWER\* | 82

HALF DOZEN OYSTER (EAST COAST), JUMBO POACHED SHRIMP, SCALLOP CRUDO, CRAB COCKTAIL, MIGNONETTE, SMOKED COCKTAIL SAUCE

# FROM THE WATERSHED

## MARYLAND BLUE CRAB CAKE | 28

HEIRLOOM VEGETABLE, REMOULADE, BITTER GREENS

## VIRGINIA CORN CHOWDER | 24

BRIOCHE CROSTINI, SEASONAL VEGETABLES, CAVIAR

## SEARED PORK BELLY | 26

VIRGINIA DUROC PORK, GOLDEN TOMATO RELISH, FRESNO PEPPER AIOLI

## ATLANTIC BLUE FIN TUNA | 27

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

# 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

## CHARRED ESCAROLE & VIRGINIA HAM | 20

GREEN GODDESS, MUSTARD FRILLS, PICKLED ALLIUM

## CRAB LOUIE | 32

BABY ICEBERG, MARYLAND BLUE CRAB, QUAIL EGG, HEIRLOOM TOMATO, 'LOUIE' DRESSING

# FAUNA

## SEARED DUCK BREAST\* | 38

BRASSICAS, PARN SIP PURREE, BOURBON & FOIE GRAS SAUCE

## CHESAPEAKE ROCKFISH | 35

WINTER SUCCOTASH, CORN BROTH, HERB OIL

## SEARED SCALLOPS | 42

PEA PUREE, PEARL BARLEY, RAINBOW CAULIFLOWER, SMOKED TROUT ROE BUTTER SAUCE

## GRILLED NEW YORK STRIP\* | 60

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

## 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

## WILD MUSHROOM RISOTTO | 30

SMOKED PARMESAN, GRATED LOBSTER MUSHROOM, LANCASTER FARM CRISPY ZUCCHINI BLOSSOM

# FARM & BAY TO TABLE

SHAREABLE OPTIONS FOR TWO

## BONE-IN 22-OUNCE RIB EYE\* | 149

SMOKED PEPPER & GARLIC RUB, CHARRED GREEN ONIONS, HERB REMOULADE, CHOICE OF ACCOMPANIMENT

## WHOLE GRILLED LOCAL FISH | MP

HEIRLOOM TOMATO & OLIVE SAUCE, CHOICE OF ACCOMPANIMENT

# ACCOMPANIMENTS

ROASTED HEIRLOOM CARROTS, SORGHUM GLAZE | 14

GRILLED BROCCOLINI, GARLIC, LEMON ZEST | 12

CONFIT GARLIC POTATOES | 10

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.