

BAY & WATERSHED

RAPPAHANNOCK OYSTER TRIO* | 24

TWO EACH OF: MIGNONETTE FOAM & CAVIAR, CHARBROILED BUFFALO, TRADITIONAL HOUSE-MADE COCKTAIL SAUCE

SMOKED BAY SCALLOPS* | 26

CHINCOTEAGUE BAY SCALLOP, MEYER LEMON PURÉE, SZECHUAN FLOWER

GRAND PLATEAU* | 98

HALF-DOZEN OYSTERS (ROTATING SELECTION), LOCAL SCALLOP CRUDO, JUMBO LUMP CRAB COCKTAIL, JUMBO POACHED SHRIMP, OLD BAY CRISPS, HOUSE-MADE COCKTAIL SAUCE, HOUSE-MADE HOT SAUCE

SHENANDOAH LAMB TARTARE* | 24

PICKLED RAMPS, MUSTARD AIOLI, POTATO PAVÉ

CHESAPEAKE ROCKFISH CRUDO | 26

CITRUS-CURED ROCKFISH, STRAWBERRY & RHUBARB, FENNEL CRISP

MARYLAND BLUE CRAB CAKE | 32

PICKLED HEIRLOOM VEGETABLE, HERB REMOULADE, BITTER GREENS

FARM & FLORA

CHILLED PEA SOUP | 20

PICKLED TURNIP & MUSHROOM SALAD, CARROT TUILE

FARM HEIRLOOM SALAD | 22

VIRGINIA HEIRLOOM TOMATOES, WHIPPED FIREFLY FARM GOAT CHEESE, HONEY-LAVENDER VINAIGRETTE, BASIL

EASTERN SHORE BEET & CITRUS SALAD | 22

RED WATERCRESS, CANDIED PEANUTS, ORANGE, CITRUS VINAIGRETTE

ACCOMPANIMENTS

ROASTED HEIRLOOM CARROTS | 14

CULTURED YOGURT, MINT-DILL OIL, TOASTED ALMONDS

GRILLED ASPARAGUS | 16

HERB OIL, BENNE SEEDS

PENNSYLVANIA GOLD POTATOES | 14

ROSEMARY SALT

CHARRED SPRING CABBAGE | 13

CHIVE BREADCRUMBS, PICKLED MUSTARD SEED

CREAMY MASHED POTATOES | 12

FIN & FAUNA

MID-ATLANTIC TILE FISH* | 36

GOLD CAROLINA RICE GRITS, ENGLISH PEAS, TOMATO MEDLEY, SPRING RADISHES

FRIED SOFT SHELL CRAB | 40

D.C. BRAU IPA BATTER, FRESH HERB SALAD, FERMENTED PEPPER SAUCE, SPRING ONION

SQUID INK CAMPANELLE | 42

HOUSE DRIED SCALLOPS AND OLD BAY BUTTER, MARYLAND BLUE CRAB, SMOKED TROUT ROE

SEARED DUCK BREAST* | 44

CELERY ROOT PURÉE, ORANGE & TRUFFLE GEL, ROASTED CARROTS, DUCK JUS

BRAISED CARAFLEX CABBAGE | 34

SUNCHOKE PURÉE, MOREL MUSHROOMS, FAVA BEANS, MINT-BASIL SALAD

AMISH CHICKEN BREAST | 38

CREAMY MASHED POTATOES, ASPARAGUS, CIPPOLINI ONIONS, BABY TURNIPS, CHICKEN JUS

ROSEDA FARM DELMONICO STEAK | 60

GARLIC PURÉE, PENNSYLVANIA GOLD POTATO, CHARRED SPRING CABBAGE, NATURAL JUS

SHAREABLE OPTIONS FOR TWO

WHOLE GRILLED BLACK BASS* | MP

RAMP & FRESNO PESTOS, HERB GREMOLATA, BITTER GREENS SALAD, ROASTED HEIRLOOM CARROTS

VIRGINIA WAGYU 22-OUNCE T-BONE | 170

CHARRED SPRING ONIONS, PENNSYLVANIA GOLD POTATOES, NATURAL JUS

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.