

# RESTAURANT WEEK

SUMMER 2025

**65 PER PERSON**

**SELECT ONE PER COURSE**

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## **FARM HEIRLOOM SALAD**

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

## **EASTERN SHORE BEET & CITRUS SALAD**

RED WATERCRESS, CANDIED PEANUTS, ORANGE,  
CITRUS VINAIGRETTE

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## **OVOKA FARM WAGYU OSSO BUCCO**

SMOKED CHEDDAR GRITS, GREMOLATA,  
BONE MARROW BUTTER

## **BRAISED CARAFLEX CABBAGE**

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

## **MID-ATLANTIC TILE FISH**

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

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## **PEACHES & CREAM TART**

Pricing does not include tax or gratuity.  
Full table participation is kindly  
requested for Restaurant Week.

ESTUARY