

SHAREABLES

HONEY BRÛLÉE GOAT CHEESE & CHACURTERIE | 28

ARTISANAL CRACKERS, PICKLED VEGETABLES,
WHOLE GRAIN MUSTARD

FRENCH ONION SPREAD | 20

CRUDITÉS, ARTISANAL CRACKERS, PICKLED SHALLOTS

JUMBO LUMP CRAB CAKE | 34

OLD BAY REMOULADE, BITTER GREENS, CITRUS & HERBS

SHRIMP COCKTAIL | 30

SMOKED COCKTAIL SAUCE, LEMON

LOCAL OYSTERS (HALF DOZEN) | 25

CLASSIC MIGNONETTE, HOUSE-MADE HOT SAUCE, LEMON

LIGHT FARE

TOMATO BISQUE | 18

HERBS, BASIL OIL

GRILLED CAESAR | 21

SMOKED PARMESAN, ANCHOVIES, GARLIC CRUMBLE

MIXED GREENS | 20

HONEY ROASTED VIRGINIA PEANUTS,
BUTTERMILK DRESSING, SHAVED ASPARAGUS,
PICKLED RHUBARB

ENHANCE ANY SALAD

ADD GRILLED CHICKEN BREAST | 19

ADD "DAILY CATCH" | 24

ADD AVOCADO SMASH | 9

LARGE PLATES

TEMPURA BLUE CATFISH | 27

ROOT VEGETABLE SLAW, LEMON REMOULADE, LEMON,
CRISPY COUNTRY FRIED POTATOES

AMISH CHICKEN | 35

ROMESCO CAULIFLOWER, CANDIED ALMONDS, CHICKEN JUS

CHEESEBURGER | 28

POTATO BUN, AIOLI, ARUGULA, TOMATO JAM,
OLD BAY FRENCH FRIES

FRIED CHICKEN SANDWICH | 25

POTATO BUN, AVOCADO, BACON, RANCH,
PICKLED SHALLOTS, LETTUCE, TOMATO,
OLD BAY FRENCH FRIES

HEIRLOOM TOMATO SANDWICH | 22

HOUSE-MADE FOCACCIA, BACON, ARUGULA, CITRUS AIOLI,
OLD BAY FRENCH FRIES

SOFT SHELL BANH MI | 38

HOAGIE ROLL, CUCUMBER, PICKLED SLAW, FRESNO AIOLI,
MICRO CILANTRO

PULLED BBQ MUSHROOMS | 24

TOASTED ROLL, ROOT VEGETABLE SLAW, LETTUCE,
CHILI CRISP, OLD BAY FRENCH FRIES

Please advise your server of any allergies or dietary requirements upon ordering.

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.

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