

Our family style service encourages you to share your food selections for the ultimate gastronomic experience! Remember, "variety is the spice of life!" Each individual menu item is delivered to your table immediately after it is prepared for maximum quality assurance.

## AMERICAN ARTISAN CHEESE

Seasonal Preserves & Roasted Nuts Accompany Each Cheese

Constant Bliss—Cow, Vermont, Silky Texture, Clean Milky Flavor*	5
Talbot Reserve Cheddar—Cow, Maryland, Creamy, Sharp*	4
Bayley Hazen Blue—Cow, Vermont, Dense, Rich, Earthy*	4
Grayson—Cow, Virginia, Soft, Rich, Pungent*	4
Serena—Cow, California, Firm, Sweet, Nutty*	4
Tarentaise—Cow, Vermont, Sweet, Buttery, Caramel, Organic*	4
Chocolate Stout Cheddar—Cow, Oregon, Mellow, Chocolate, Oats*	4
Bonne Bouche—Goat, Vermont, Creamy Texture, Ash Ripened, Sweet*	5
Cabra La Mancha—Goat, Maryland, Semi Firm, Aged, Sharp*	5
Piedmont—Sheep, Virginia, Firm Texture, Nutty, Sharp*	5

## SALTED, SMOKED & CURED

Chicken Liver Pate, Port Wine & Fig Jam*	11
Country Fried Sweetbreads, Creamed Corn, Tabasco Oil	12
Table Cured Organic Salmon, Lemon-Herb Olive Oil, Radish Salad*	12
Vanilla Poached Duck Leg, Fall Fruit & Arugula Salad	11
Smoked Garlic Sausage, Onions, Peppers, Spicy Mustard	9
Crispy Pork Roll, Spicy Raspberry Honey, Seasonal Greens	10
Virginia Cured & Serrano Style Hams, Garlic Sausage & Smoked Duck Breast*	14

## FIELD, FARM & KETTLE

Root Vegetable Salad, Peppered Goats Cheese, Tarragon Vinaigrette*	11
Organic Greens, Pumpkin Seed Granola, Aged Blue, Cranberry Vinaigrette*	10
Heirloom Tomato Salad, Local Sheep's Milk Cheese, Shaved Salt*	12
All Natural Beef Sliders, Cheddar Cheese, House Made Onion Ketchup*	12
Roasted Hearty Tomato Soup, Basil Cream*	8
Split Pea Soup, Smoked Chili Oil*	8

## STONE OVEN FIRED

Old Fashioned Chicken Pot Pie, Farm Fresh Vegetables, Puff Pastry	16
Maryland Blue Crab Pie, Sweet Corn, Cracker Crust	20
Smoked Ham Mac 'n Cheese, Cavatappi Pasta, Sharp Cheddar	14
Roasted Shrimp, Peppers, Lemon, Garlic	22
Baked Trout, Braised Endive, Hazelnut Brown Butter	19
Rosemary Roasted Organic Chicken, Caramelized Shallots, Herb Mustard	22
Flat Iron Steak, Serena Butter, Rocket Salad, Aged Vinegar	25

## TABLE TOP SIDES

Duck Fat Roasted Potatoes, Sour Cream, Chives	6
Grilled Asparagus, Lemon Pepper Oil	6
Honey Butter & Parsley Glazed Field Carrots	6
Bacon, Egg, & Cheese Corn Bread	5

## SUGAR & SPICE

Blueberry Cobbler, House Made Vanilla Ice Cream*	8
Raspberry—White Chocolate Bread Pudding, Fresh Raspberries*	8
Warm Caramelized Apple Tart, Black Walnut Ice Cream*	9

Menu items available from open to close.\*

All other items are served from 5–10pm & until 11pm on Friday & Saturday.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please notify your server if you have any food allergies or require special food preparation & we will be happy to accommodate your needs.

For parties of eight or larger, a 20% gratuity will automatically be added to your bill.