

# LOCAL FAVORITES

THREE FOR \$23 OR FIVE FOR \$30

## FARM CHEESE BOARD

Humboldt Fog - goat  
Midnight Moon - goat Bay  
Blue - blue cheese  
sottocenere al tartufo  
Old Chatham camembert

## served with:

seasonal fruit jam,  
honeycomb,  
marcona almonds,  
local raisin nut bread

## CHARCUTERIE BOARD

bresaola  
Wild Board salami  
'nduja  
pâté de campagne  
coppa

## served with:

farm butter  
seasonal mustard,  
cornichons, mediterranean  
olives, local sourdough bread

## STARTERS

### SOURDOUGH MICHE BREAD 6

wheat and malted barley flour,  
honeycomb and smoked sea salt butter √

### DEVEILED EGGS 12

peewee's farm eggs, pickled mustard seeds,  
radishes, smoked paprika, fresh chives √ GF

### FRENCH "FIVE" ONION SOUP 9

sweet caramelized onions, gruyère,  
parmesan, sourdough croutons

### LEMONGRASS CHICKEN MEATBALLS 11

cola glazed, scallions

### CRAB & SPINACH DIP 14

maryland lump crab, spinach, smoked gouda,  
old bay, local bread

### GRILLED CHARRED OCTOPUS 13

fava bean purée, tomato confit, rice crisps

### CRISPY KOREAN FRIED TOFU 9

agave ketchup glaze, scallions, roasted  
sesame seeds √

## SALADS

### CRUNCHY SALAD 13

radish, snap peas, kale, apple, persian  
cucumber, feta, toasted pepitas, dijon  
vinaigrette

### LITTLE GEM CAESAR 13

parmesan crisps, whole wheat croutons,  
parmigiano reggiano, caesar dressing

### VIRGINIA FARMS LOCAL GREENS 13

shaved strawberries, pickled shallots,  
toasted pistachios, white balsamic dressing √ GF

### BABY ICEBERG WEDGE 14

applewood bacon, heirloom tomatoes,  
balsamic pearls, fresh chives, creamy blue  
cheese dressing GF

### ALL RED SPRING SALAD 14

roasted beets, compressed basil  
watermelon, arugula, duck prosciutto,  
lemon vinaigrette GF

### NICOISE SALAD 18

ventresca white tuna belly in oil, haricot  
vert, cucumber, radish, potato, black  
olives, heirloom tomato, hardboiled egg,  
dijon vinaigrette

## ENTREES

### LOCH DUART SCOTTISH SALMON 27

parsnip purée, asparagus tips, crispy rice,  
ponzu glaze GF

### SPRING ROASTED POULET RÔTI 28

artichoke hearts, potato mousseline,  
lemon pan sauce

### CURE B&B BURGER 27

half-pound custom blend burger,  
applewood bacon, larger-onion marmalade,  
brie cheese, bibb lettuce, heirloom tomato,  
brioche bun

### SEARED MAINE SCALLOPS 32

sweet pea purée, pickled red peppers,  
charred shallots, herb salad GF

### PLANT-BASED BOWL 26

roasted chickpeas, kale, caramelized  
onion, roasted carrots, roasted broccolini,  
tahini sauce GF V

### GRILLED 1855 ANGUS HANGER STEAK 37

pommes croquettes, charred broccolini,  
red wine sauce

### GRILLED COLORADO DOUBLE 39

LAMB CHOPS  
fried potato gnocchi, sage fava bean  
fricassee, arugula, blackberry demi-glaze

### WILD MUSHROOM RAVIOLI 28

burrata cheese, wilted greens, balsamic  
reduction, rocket pesto, salted walnuts

### FEATURED DISH OF THE DAY

ask about our featured chef's special of the day

Market \$