

-Appetizers

LITTLE GEM LETTUCE crispy shallot, smokey blue, cherry tomato...\$12

TARTINE of BEEF & PRESERVED TUNA cucumber, celery, rye...\$16*

CHICKEN LIVER PÂTÉ pickled & raw cucumber, dijon, brioche...\$15

SAVOY CABBAGE shiitake, farm egg, buttermilk, dill, seeds...\$13

PUNTARELLE alla ROMANA cottage cheese, garlic flower...\$13

RICOTTA GNOCCHI alla BOLOGNESE mint...\$19

TAGLIOLINI & EARLY SUMMER SQUASH chile, opal basil...\$16

TRIO of FRESH-DUG POTATOES sauce gribiche, pickled shallots...\$12

-Entrées-

MUSTARD CRUSTED WRECKFISH lemon, caper, cauliflower, polenta, jus...\$34

ROYAL RED SHRIMP turmeric rice pilaf, spring garnish, herb aioli...\$32

SAUTÉED RED PORGY broccoli, ramp beurre blanc, frisée...\$31

FISH STEW PROVENÇAL shrimp, squid, mussel, carolina gold rice...\$31

SLOW ROASTED VIRGINIA LAMB SADDLE carrot, empeltre, fromage blanc, jus...\$48*

KEEGAN-FILLION FARMS CHICKEN ROULADE red wine cabbage, beet, bacon, plum...\$30

-Vegetables to Share-

FRESH-DUG NICOLA PURÉE...\$10 + bordelaise...\$12

NAPOLI CARROTS honey, fennel pollen...\$10

GREEN SNAP BEANS shallot, sea salt...\$10

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