

*the view from the field*

our grower meetings have concluded for the year and with these warmer temperatures farmers will be starting seeds in their greenhouses. winter persists, however, and our menu is fortified by a diversity of small grains and the heartiest of greens. duck from Beau Ramsberg turned slowly on the hearth and paired alongside white bean cassoulet warms from within.

– sg

corn planted us; tamed cattle made us tame.  
thence hut and citadel and kingdom came.

—richard wilbur

### fish & shellfish

*grown in the chesapeake*

**iced oysters** *snake oil and various condiments* — 18.

**tower md oysters, rockfish in the raw, clams, baltimore canyon lobster** — 68.

**rockfish in the raw** *apple, buckwheat, turnip, aji dulce* — 17.

**baltimore canyon lobster toast** *green goddess, garlic chili crunch, chervil* — 27.

### cured

**tidewater hams** *sweet potato biscuits, gougeres, peach jam* — 22.

### small plates

**vegetable mille feuille** *campfire cream* — 17.

**bacon & greens** (*aka greens & bacon*) — 15.

**fried quail** *pickled daikon, keepwell gochujang* — 22.

**rockfish chowder** *grilled bread, put-up corn, potatoes, salt pork* — 23.

**bone broth** *charred cabbage, rabbit dumplings* — 17.

**cavatelli & scallops** *turnips, herbs & shoots, bacon scallop jus* — 19.

**green cabbage** *ginger dressing, buckwheat, peanuts, cilantro* — 15.

**lost potatoes** *smoked trout, sour cream, horseradish, chervil* — 16.

**grilled yellow perch** *preserved lemon salsa verde, turmeric, chervil* — 18.

**duck, duck, grits** *pepper broth, soft herbs* — 17.

**grilled castelfranco** *oyster bagna cauda, fried oysters, breadcrumbs* — 18.

### salads for two

*finished at table*

**kilt greens** *crisped ham, rye crumb, egg, hot bacon mustard dressing* — 16.

**next step grains** *maple-grilled sweet potatoes, dried fruits, pickled ramps, benne miso* — 15.

**winter lettuces** *buttermilk, raw roots, torn sweet potato bread* — 18.

### to share

**ember-grilled rockfish** *crab imperial, crab fried rice, sorghum soy dressing* — 95.

**hearth-roasted young chicken** *buttermilk potatoes, creamed greens, roasting jus* — 65.

**bone-in ribeye** *blue cheese potato pave, turnips, carrots, wv truffle butter* — 154.

**crown of duck** *maryland cassoulet, duck confit, mustards, radish, cherry jus* — 110.

### supper

**pa trout on a log** *potato dumplings, smoked trout, savoy, ember'd onion, brown butter* — 33.

**lor rabbit** *rabbichetta, cannelloni, grilled loin, mushrooms* — 39.

**hearth-roasted lamb shoulder** *mint dumplings, mushrooms, turnip, herbed crumb* — 34.

**spit-roasted pork loin** *sorghum & soy glaze, hamon sweet potatoes, grilled cabbage, black garlic jus* — 36.

**rock hall rockfish** *grilled turnips & carrots, baltimore canyon lobster, sauce americaine* — 38.

**grilled sweet potato** *mushrooms, whipped sweet potato, root jus* — 26.

