

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 – 18/36.*

tower oysters, crab louie, smoked trout spread,
cape may, nj lobster – 68.

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

cured

tidewater hams *buttermilk biscuits,*
gougères, strawberry-rhubarb jam – 22.

small plates

spelt rigatoni *md crab, shiitake, white wine, cream, rye crumbs – 21.*

vegetable mille feuille *campfire cream – 17.*

whole wheat tagliatelle *porcini, oyster, trumpet, breadcrumbs, farm cheese – 22.*

fried quail *pickle salad, snake oil butter, buttermilk, herbs – 21.*

pears & beets *blue cheese, candied pecan, lavender honey, benne pesto – 18.*

smoked brisket toast *horseradish mayo, farm cheese, herbs – 15.*

grilled honeynut squash *ember'd squash cream, rocket, apple – 14.*

salads for two
finished at table

kilt greens *crisped ham, spelt crumb, egg, hot bacon mustard dressing – 16.*

next step grains *radish, grilled peppers, apple, buckwheat, miso dressing – 15.*

fall lettuces *buttermilk, raw vegetables, toasted bread – 18.*

to share

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

bone-in ribeye *blue cheese soufflé, carrots, turnips, mushrooms, steak sauce butter – 175.*

pork blade steak *lettuce leaves, fried rice, fish pepper honey, cilantro, benne – 65.*

supper

grilled honeynut squash *farro verde, peppers, okra, tomato, soft herbs – 28.*

pa trout on a log *cobbled potatoes, various turnips, mushrooms, lobster cream – 34.*

short rib *sweet potatoes, broccoli, hen of the woods, peanut granola, soy-beef jus – 36.*

spit roasted pork loin *potato gnocchi, various fall squash, maple sausage, brown butter, sage – 35.*

md crab rice *bacon, peppers, onion, dried scallops, nj lemon, little wild things – 32.*

