

a short history

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

from day three hundred and twenty-one / 12.16.18

fish & shellfish

grown in the chesapeake

iced oysters *snake oil and various condiments — 18/36.*

tower oysters, *smoked trout spread, nj scallops, baltimore canyon lobster — 68.*

cured

tidewater hams *buttermilk biscuits, gougères, black raspberry jam — 22.*

chicken liver mousse *peach jam, benne, grilled bread — 14.*

small plates

smoked beets *wheat crisps, pickled mustard seeds, green goddess, buckwheat — 17.*

vegetable mille feuille *campfire cream — 17.*

potato gnocchi *fall squash, maple sausage, pecans, brown butter — 19.*

spelt rigatoni *spicy pork ragù, farm cheese, bread crumbs — 18.*

slow-cooked duck leg *warm bean salad, brassica, apple, chanterelle dressing — 24.*

smoked trout toast *radish, scaper, pickled red onion — 18.*

salads for two

finished at table

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

trailer lettuces *path valley apples, candied pecans, black and blue dressing — 17.*

root cellar salad *oy-chovie, garlic chili crumbs, smoked shepherd's delight — 16.*

to share

hearth-roasted young chicken *buttermilk potatoes, various roots, roasting jus — 65.*

spit-roasted crown of duck *slow-cooked rice, roasted roots, various mushrooms, pecan truffle vinaigrette — 125.*

grilled pork blade *cheddar scalloped potatoes, carrots, turnips, rutabaga, parker house rolls — 85.*

supper

grilled honeynut squash *farro verde, apple, various root jus, pecans, salsa verde — 28.*

pa trout on a log *cobbled potatoes, carrots, turnips, mushrooms, brown butter hollandaise — 35.*

fried quail *hoppin' john, cornbread, greens, country ham — 31.*

rabbit leg *buckwheat spaetzle, brussels sprouts, maitake, beets, black walnut bay sauce — 36.*

