

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, smoked trout spread, rockfish in the raw, baltimore canyon lobster — 68.

cured

tidewater hams *buttermilk biscuits, gougères, rhubarb jam — 25.*

small plates

iced crudités *various vegetables from a farm in monkton — 16.*

smoked beets *wheat crisps, green goddess, buckwheat, puffed farro — 17.*

vegetable mille feuille *campfire cream — 17.*

potato gnocchi *spit-roasted chicken, glazed roots, winter herbs — 19.*

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

fried quail *pickled radishes, firecracker sauce — 21.*

salads for two

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

the root cellar *roasted garlic dressing, garlic chili crumbs, smoked farm cheese — 14.*

goldrush apple *butter lettuce, shaved radish, candied pecans, coriander shallot dressing — 16.*

to share

hearth-roasted young chicken *buttermilk potatoes, creamed greens, roasting jus — 70.*

bone-in ribeye *cheddar scalloped potatoes, grilled carrots, parker house rolls, beef jus — 175.*

supper

grilled winter squash *farro verde, apples, pecans, salsa verde, charred onion jus — 28.*

pa trout on a log *spaetzle, carrots, turnips, mushrooms, watercress soubise — 34.*

spit-roasted pork loin *buttered grits, fried brussels sprouts, country ham jus — 35*

rockhall rockfish *farro salad, grilled carrots, vadouvan dressing, carrot top salsa verde, benne — 37.*

