

**fish & shellfish**

*grown in the  
chesapeake*

*iced oysters snake oil and various condiments — 19. / 38.*

*tower oysters, smoked trout spread, lump crab louie,  
baltimore canyon lobster — 68.*

**cured**

*tidewater salthouse buttermilk biscuits, gougères,  
raspberry jam — 25.*

*amish lunch lebanon bologna, spicy cheese,  
benne crackers, pickles — 17.*

**small plates**

*iced crudités green goddess, benne, fish pepper — 17.*

*vegetable mille feuille campfire cream — 18.*

*grilled asparagus charred allium sour cream, goat cheese, puffed farro — 17.*

*coddled farm egg various mushrooms, potatoes, asparagus, ramps — 17.*

*lobster louie asparagus, ramp pesto, mustard greens — 20.*

*potato gnocchi roasted chicken, escarole, asparagus, ramps, herbs — 18.*

*eastern shore style crab fritters cocktail sauce — 20.*

*fried softshell crab grilled bok choy, rhubarb, strawberry, peanuts — 21.*

*porchetta toast charred peach relish — 18.*

**salads for two**

*kilt greens crisped ham, spelt crumb, egg, hot bacon mustard dressing — 17.*

*strawberry salad spring greens, candied pecans, seven sisters, coriander dressing — 18.*

*adolescent greens salad shaved roots, torn bread, buttermilk dressing — 16.*

**to share**

*ember grilled young chicken buttermilk potatoes, creamed greens, roasting jus — 70.*

*pork blade steak bacon fried rice, various pickles, fish pepper mayo, steamed buns — 75.*

*bone-in ribeye roasted asparagus, thrice fried potatoes, parker house rolls — 185.*

**supper**

*hmong sticky rice carrots, bok choy, asparagus, purple snap peas, stinging nettles — 28.*

*ramp-wrapped quail cherry tomatoes, asparagus, pickled ramps, brioche croutons, bread soubise — 29.*

*grilled duck leg farro verde, various mushrooms, ramps, asparagus, charred ramp butter — 32.*

*ember grilled pork spring onion, asparagus, carrots, bok choy, heirloom grits, country ham jus — 36.*

*cast iron roasted crab cake asparagus & spring onion salad, cobbled potatoes, comeback sauce — 38.*

*beef tenderloin ramp colcannon, grilled asparagus, cherry tomatoes, pickled onions, beef jus — 40.*

*kitchen: opie crooks, andrew partridge, cameron loftus & team*

*the view from the field* in Brillat-Savarin's telling, the emergence of a single stalk of asparagus transfixes an entire village. this spring our watch finally ended with a 300 lb delivery from Ed Fountain in Greensboro, with more on the way. as longer days stretch toward summer this green wave will be supplanted by peas from Moon Valley and organic strawberries from Next Step to the south and One Straw in the north, both in the foreground of a vista that extends all the way to november. — sg