fish & shellfish
grown in the
chesapeake
iced oysters snake oil and various condiments — 19. / 38.
tower dozen oysters, crab louie, smoked char spread,
shrimp cocktail — 68.
cured
bbq spiced pork rinds — 11.
tidewater salt house buttermilk biscuits, gougères,
blackberry jam — 25.

small plates
vegetable mille feuille campfire cream — 18.
summer fruits & some are not fetina, rocket, green goddess, smoked sumac honey — 18.
fried green tomatoes smoked spicy cheese — 16.
md crab pancake cabbage, corn, sorghum-soy, sunny egg — 20.
spicy rabbit & mezzi rigatoni cherry tomatoes, smoked cheese, breadcrumbs — 18.
fried quail nashville hot sauce, pickle salad, buttermilk — 22.
smoked pastrami & cavatelli sauerkraut, mushrooms, breadcrumbs — 19.
salads for two
root cellar roasted garlic dressing, smoked cheese, breadcrumbs — 16.
kilt greens crispy ham, spelt crumb, egg, hot bacon mustard dressing — 17.
karma gems raw roots, buttermilk, brioche — 17.
to share
whole fried chicken cobbled potatoes, grilled zucchini, pickles, cornbread, various condiments — 64.
country-style smoked pork rib macaroni au gratin, embered beans, peach mostarda, parker house rolls — 70.
supper
grilled heirloom tomato slow-roasted tomato rice, grilled shishitos, miso-red pepper — 28.
marvesta shrimp & heirloom grits spicy peperonata, fried onions, pickled ramps — 30.
piedmont char blue bonnet rice, md crab, trinity, corn, roasted peppers — 36.
ember grilled pork loin embered beans, miso butter potatoes, peanut romesco — 34.
pan roasted rabbitchetta buttermilk mashed potatoes, honey glazed carrots, bread soubise — 36.
ember grilled duck breast charred peppers, corn, cherry tomatoes, fetina, salsa verde — 38.