

FOR THE TABLE

Bruleed Cast Iron Cornbread 8
mainstreet farmstead whipped butter, miso apple butter

Artisan Cheese Board* 15
*hook's "ewe calf got to be kidding me" goat, sheep & cow's milk
caromont dairy "esmontonian" goat's milk
four fat fowl "st. stephen" triple cream cow's milk
newtown baking baguette, accoutrements*

Caramelized Onion & Caromont Chèvre Dip 10
warm buttered crostini, seasonal crudités

Polyface Farm Chicken Liver Pate 12
newtown baking baguette, accompaniments

STARTERS

Autumn Olive Farm Crispy Pork & Apple Croquette 8
pickled cabbage, sauce gribiche

Virginia Blue Crab Fritters 12
old bay aioli

Harvest Thyme Sunchoke & Potato Soup 7
pickled celery, georgia olive oil

Obis One Black Garlic Caesar 8
mixed greens, cornbread croutons, parmesan reggiano

Wayside Produce Roasted Beet Salad 8
arugula pecan pesto, geezer farm shaved radish, smoked cheddar dressing

Rappahannock River Fried Oysters* 14
frisée, sauce gribiche

LOCAL STEAK SELECTIONS

Rolling Acres Farm Top Sirloin 9oz 26	Seven Hills NY Strip 10oz 32 NY Strip 20oz 62	Glenmarie Farm Tomahawk Ribeye 2 per ounce
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*black garlic steak sauce | horseradish aioli | turnip top chimichurri
accompaniments change daily*

Add to any dish | Sea Scallops 11

Autumn Olive Farm Grilled Pork Chop 27
*braised cabbage, wade's mill rye spaetzle, sweet & sour glaze
watercress & pickled apple*

Polyface Farm Sweet Tea Brined Chicken 25
*goldman farm cauliflower, swiss chard, am fog mushrooms, rutabega puree
white miso chicken jus*

Housemade Spaghetti & Autumn Olive Farm Sausage 23
*wayside produce butternut squash & sauteed greens
toasted garlic breadcrumbs, black garlic creme*

Crispy Skin Speckled Sea Trout 24
*black garlic & apple butter glazed brussels sprouts, smoked sweet potato puree
pecan & apple crumble*

Anson Mills Toasted Farro Piccolo & Seasonal Succotash 22
roasted root vegetables, lemon, herb salad, parmesan reggiano

SIDES

Wade's Mill Apple & Cheddar Grits 4

Warm Newtown Bread & Georgia Olive Oil 4

Sauteed AM Fog Mushrooms with Parmesan Reggiano 7

JMD Farm Collard Greens with Benton's Ham 5

DESSERTS

Trio of Santiago Chocolates 9
assortment of flavors, accoutrements

Chocolate Chess Pie 8
whipped cream

Saunders Brothers Honeycrisp Apple Cobbler 8
bourbon ice cream, black walnut miso streusel

Harvest Thyme Pumpkin Pot de Creme 8
whipped cream, smoked cinnamon

Artisan Cheese Board* 15
*hook's "ewe calf got to be kidding me" goat, sheep & cow's milk
caromont dairy "esmontonian" goat's milk, sweet grass dairy "green hill" camembert cow's milk
newtown baking baguette, accoutrements*

PORT | SHERRY | DESSERT WINE

Campbell's Rutherglen *muscat* 11

Graham's 10 yr *tawny port* 10

Ferreira 20 yr *tawny port* 14

Emotions "de la tour blanche" 2017 *sauternes* 10

El Candado Pedro Ximenez *sherry* 10

Barboursville Paxxito 2015 *virginia dessert wine* 13

The Rare Wine Company *bual madeira* 13

Lillet Blanc *aperitif* 8

Lillet Rouge *aperitif* 8

Contratto Rosso *vermouth* 9

Items with an * are served raw or unpasteurized. Consuming raw or under cooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food borne illness.