

## DESSERTS

Trio of Santiago Chocolates 9  
*assortment of flavors, accoutrements*

Chocolate Chess Pie 8  
*whipped cream, chocolate tuile*

Saunders Brothers Honeycrisp Apple Skillet Cake 8  
*bourbon ice cream, oat crumble*

Highland Maple Panna Cotta 8  
*bacon crumble, whipped cream, peaches*

Artisan Cheese Board\* 15  
*buttermilk blue cheese, cow's milk | carr valley "mobay," goat & sheep's milk  
sweet grass dairy "green hill" camembert, cow's milk  
newtown baking baguette, accoutrements*

## PORT | SHERRY | DESSERT WINE

Veritas Othello virginia port wine 9

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

## FOR THE TABLE

Bruleed Cast Iron Cornbread 8  
*mainstreet farmstead whipped butter, wenger's concord grape jam*

Artisan Cheese Board\* 15  
*buttermilk blue cheese, cow's milk | carr valley "mobay," goat & sheep's milk  
sweet grass dairy "green hill" camembert, 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

Virginia Blue Crab Cakes 12  
*old bay aioli*

Spiced Butternut Squash Soup 7  
*honeycrisp apple tzatziki*

Obis One Black Garlic Caesar 8  
*fresh2o growers bibb lettuce, cornbread croutons, parmesan reggiano*

Wayside Produce Heirloom Tomato Salad 9  
*caromont farm feta, harvest thyme cucumbers, garlic scape dressing*

Rappahannock River Fried Oysters\* 14  
*frisee, sauce gribiche*

Autumn Olive Farm Twice Cooked Pork Belly 13  
*grilled peaches, frisee, fermented plum sauce*

## MAINS

Seven Hills Pan Seared NY Strip\* 30  
*sauteed green beans, hakurei turnips, kennebec potato mash  
black garlic steak sauce*

Polyface Farm Sweet Tea Brined Chicken 25  
*am fog oyster mushrooms, red malbar spinach, roasted cauliflower  
cauliflower puree, sunchoke miso chicken jus*

Housemade Spaghetti & Autumn Olive Farm Sausage 23  
*wayside produce butternut squash & red malbar spinach  
cured egg yolk, black garlic creme  
\*available vegetarian\**

Grilled Atlantic Swordfish 27  
*roasted summer vegetables, charred eggplant puree, herb salad*

Autumn Olive Farm Sorghum Glazed Pork 26  
*wades mill heirloom yellow grits, pickled watermelon rind & onions  
spicy sorghum glaze*

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

Add Atlantic Sea Scallops to any dish 11

## SIDES 4

Wade's Mill Heirloom Yellow Corn Grits

Warm Newtown Bread & Georgia Olive Oil

Roasted Seasonal Vegetables

Goldman Farms Cucumber & Candy Onion Salad

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.