



Executive Chef Jesse Curtis

# DINNER MENU

11-20-23

*Vegan and Vegetarian options are  
available upon request*

## This week's farms

Bartenfelder Farms  
 Cottingham Farm  
 Red Acres  
 Nice Farm Creamery  
 Claytons  
 Chapel Creamery  
 American Angus  
 Roseda Farms  
 Chesapeake Mushrooms  
 Constellation Farmstead  
 Old Wye Mill

## Starters

<b>CHARCUTERIE- *GF</b>	<b>\$16</b>
<i>curated assortment of meats and cheeses, pickles, house made jam, fermented mustard, sourdough crackers</i>	
<b>SPINACH &amp; ARTICHOKE DIP- *GF</b>	<b>\$15</b>
<i>brown butter crostini</i>	
<b>CLASSIC OYSTER STEW-*GF</b>	<b>\$16</b>
<i>mirepoix, cream, sherry, old bay, sour dough crackers</i>	
<b>BUTTERNUT SQUASH BISQUE V,*GF</b>	<b>\$12</b>
<i>pumpkin seed crumble, herbed goat cheese, fall spiced creme fraiche</i>	
<b>SEARED SCALLOPS-GF</b>	<b>\$19</b>
<i>white sweet potato &amp; bacon hash, tomato confit, arugula pesto, maple balsamic, pickled mustard seed</i>	
<b>CAESAR SALAD-*GF</b>	<b>\$12</b>
<i>romaine, parmesan crisp, sour dough crumble, creamy garlic dressing</i>	
<b>GREEK SALAD-V, GF,*VE</b>	<b>\$12</b>
<i>mixed greens, cucumbers, bell pepper, tomatoes, red onions, olives, feta cheese, red wine vinaigrette - V</i>	
<b>BEET SALAD- V, GF</b>	<b>\$14</b>
<i>balsamic beets, baby arugula, shaved fennel, goat cheese, roasted cashew, charred orange vinaigrette</i>	

## Mains

<b>SHRIMP NOODLE BOWL *V</b>	<b>\$23</b>
<i>pepper crusted tuna, soy marinated mushrooms, ajitama, daikon, carrot, thai basil, asian cabbage &amp; house noodles</i>	
<b>CHICKEN POT PIE</b>	<b>\$19</b>
<i>braised chicken, roasted vegetables, chicken gravy, flakey pie crust</i>	
<b>STUFFED ACORN SQUASH V, GF</b>	<b>\$24</b>
<i>parmesan risotto, confit mushrooms, roasted beets, golden raisin jus</i>	
<b>JUMBO LUMP CRAB CAKES GF</b>	<b>\$42</b>
<i>confit baby potato, spicy brussels, old bay aioli, malt vinaigrette</i>	
<b>CIDER-BRINED PORK CHOP-GF</b>	<b>\$36</b>
<i>roasted butternut squash, braised collard greens, braised lentils, tomato &amp; bacon jam, parmesan broth</i>	
<b>SCALLOP FETTUCCINE-*GF *V</b>	<b>\$39</b>
<i>sour dough pasta, arugula, confit mushroom, peas, prosciutto, roasted garlic, pink peppercorn cream, herb toast</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**Please inform your server of any food allergies.**

V=Vegetarian, VE=Vegan, GF=Gluten free, \* With Component omitted