

DINNER MENU 4-11-2024

Vegan and Vegetarian options are available upon request with 24 hr notice

This week's farms

Bartenfelder Farms
Cottingham Farm
Nice Farm Creamery
Chapel Creamery
American Angus
Roseda Farms
Chesapeake Mushrooms
Old Wye Mill
Bourbon Brook Farm
Red Acres

Starters

CHARCUTERIE	\$20
cured meats, house made lamb pate, goat cheese, chapel chedo shropshire bleu, dried and fresh fruits, fermented mustard, nuts, p beets, house made jam & sourdough crackers	
SPINACH ARTICHOKE DIP- *GF, V Cottingham farm organic spinach, cream cheese, served with sourdough crackers	\$14
ROASTED BRUSSEL SPROUTS- GF, *V baby sprouts, brown butter, local honey, crispy prosciutto	\$15
SEARED SCALLOPS (3)-GF large, seared scallops over sweet corn tomato medley	\$20
Soups & Salads	
CREAM OF CARROT & GINGER SOUP - GF, V Cottingham farm organic carrots, fresh ginger, cream	\$8
SHORBAT JARJIR "ROCKET SOUP"-GF,V,*VE	\$10
potato, cilantro, arugula, green onion, curry, served chilled, garnis greek yogurt	shed witi
CAESAR SALAD-*GF romaine, shaved parmesan, sour dough croutons, creamy garlic dressing	\$12
PICKLED BEET & GOAT CHEESE SALAD-GF, V, *VE	\$12
arugula & red leaf lettuce, pickled beets, candied nuts, chive vina	aigrette
Mains	
FILET MIGNON - GF 6oz filet, mushroom cream sauce, fingerling potatoes, creamed spinach	\$42
CIOPPINO - *GF mussels, shrimp, crab, fish in a spicy tomato broth, served with grilled sourdough bread	\$39
TOGARASHI MARINATED LOCAL SNAKEHEAD -GF grilled snakehead, bok choy, hibiscus risotto	\$36
CHICKEN POT PIE served in cast iron, house made pie crust	\$24
CHIVE & CASHEW PESTO OVER FETTUCCINI - V house made sourdough pasta, sun dried tomato, parmesan chee	\$28 ese