



To Start

- Stuffed Squid | lamb sausage | olive | romesco | hazelnut | 19
- Potato Leek Velouté | smoked potato | beef cheek | parsley | 13
- Bibb Lettuce | country ham | radish | buttermilk | 14
- Autumn Squash | various textures & preparations of squash | 15
- Smoked Salmon Rillettes | green apple | horseradish | crème fraiche | 13
- Rappahannock River Oysters** | cucumber mignonette | cocktail sauce | 18
- Charcuterie Plate** | chef's selection of 2 cheeses and 3 meats | 21
- Chicken Fried Oysters | andouille sausage gravy | pickled shallot | celery | 16
- Maine Lobster Salad | shrimp & lobster sausage | bone marrow | caviar | 24

Burgandy Black Truffles | 62

shaved over a tableside presentation of hand cut pasta, parmigiano reggiano, & cognac

Mains

- Roasted Salmon** | chickpeas | tapenade | cucumber | tzatziki | 30
- Shrimp & Grits | tasso ham | stewed peppers & onions | lobster cream | 28
- Sea Scallops** | emmer wheat | butternut squash | apple | 35
- Charcoal Grilled Rib Eye** | marble potatoes | romaine | parmesan mousse | 40
- Manchester Farms Quail | brioche stuffing | polenta | prune jus | 40
- Whole Roasted Branzini for Two | manhattan clam chowder | herb salad | 78

To Accompany

- Marble Potatoes | confit garlic | parsley | 9
- Truffle Fries | pecorino | fines herbs | 9
- Crispy Brussels Sprouts | kimchi mayo | benne | 9
- Geechie Boy Grits | black truffle | chives | 8

Mercy of the Chef

Our chefs are continuously developing new dishes for our seasonally driven menu. Celebrate and put yourself at their mercy with a sampling of dishes inspired by local produce.

7-Course Tasting Menu

\$98/pp | +Wine pairing \$52/pp

Burgandy Black Truffle Supplement

\$50/pp

**May contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition