



To Start

- Uni & Lobster | cucumber | basil | mint | 18
- Foie Gras | black cherry | cocoa | brioche | 20
- Celery Root | short rib | chive | crème fraîche | 12
- Charcuterie Plate | chef's selection of 3 cheeses and 2 meats | 21
- Romaine Lettuce | spanish anchovy | black pepper | parmesan | 11
- “Sixty South” Crudo of Salmon** | apple | caraway | celery | dill | 12
- Rappahanock River Oysters** | cucumber mignonette | cocktail sauce | lemon | 18/36

Mains

- Halibut | crab | frisée | lemon sabayon | 34
- Colorado Lamb** | freekeh | pistachio | romesco | 40
- Beef Wellington** | potato | chestnuts | black truffle | 38
- Pappardelle | broccolini | preserved lemon | sundried tomatoes | 26
- Maple Leaf Farms Duck** | black rice | bok choy | Chinese 5 spice | 32
- Shrimp & Grits | tasso ham | stewed peppers & onions | lobster cream | 28

To

Accompany

- Brussels Sprouts | kimchi mayo | benne | 10
- Edisto Island Grits | black truffle | chives | 9
- Truffle Fries | hand-cut fries | truffle oil | parmesan | 10

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.

5-Course Tasting Menu | 70/pp

Wine pairing | 52/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 conditions.

Executive Chef – Jon Craft

Sommelier – Nicole Bernard