

STARTERS

BREAD BITES



Our breads are mixed, shaped, and baked in small batches daily.

Coupla' Buttermilk Biscuits butter, seasonal house jam	6.99	Avocado Toast lime, extra virgin olive oil	7.99	Smoked Salmon Farm Bread* goat cheese, capers, egg salad	8.99
Prosciutto Fig Farm Bread mascarpone, balsamic glaze	7.99	Brie Apple Farm Bread onion preserves	7.99	Skillet Cornbread & Honey Butter	9.99

Whirley Pop Kettle Corn	8.99	Corn Tortilla Chips & Dips guacamole, salsa, pimento cheese	13.99	Mini Spicy Tuna Wontons*	16.99
Devil-ish Eggs choose: classic or bacon	12.99	Spinach Dip & Corn Tortilla Chips	15.99	Hot Crab & Artichoke Dip	17.99
Fried Green Tomatoes herb goat cheese, green goddess	13.99	Garlic Black Pepper Wings	15.99	Spicy Sausage PEI Mussels grilled ciabatta	21.99
Cinnamon Sugar Bacon Lollis	13.99	Baby Smash Cheeseburgers* griddled onion, Louie, tartar	16.99		
Balsamic Bacon Blue Dates	13.99				

SOUPS & SALADS

add: herb chicken +8.99, fried chicken tenders +8.99, steak* +70.99, salmon* +70.99, shrimp +70.99, scallops* +72.99

SOUPS & SMALL SALADS

Today's Soup	9.99	Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.99
Roasted Tomato Soup	9.99	Spinach Bacon Blue apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	14.99
Farmers Salad* avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.99	Good All Green broccoli, green bean, apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	14.99
Little Gem Caesar* parmesan, pecorino romano, biscuit & cornbread croutons	14.99		

ENTRÉE SALADS

Hand-Pulled Chilled Chicken* roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	19.99	Spicy Ahi Tuna & Avocado Poke* napa cabbage, bell pepper, onion, cilantro, crispy wontons, sesame seeds, simple vinaigrette	24.99
Fried Chicken Salad* bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	19.99	Louie Cobb choose: shrimp, crab +2, or combo +1 avocado, egg, blue cheese, tomato, green onion, lemon vinaigrette	27.99
Crazy Corn Chicken roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk	21.99		



BURGERS

House-ground, hand-formed burgers.
choice of side: chips, fries, coleslaw, or crop list side

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3	17.99	Blue Cheese Bacon Burger* balsamic onion, lemon aioli	19.99
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.99	Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli	19.99

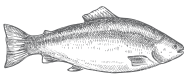
SANDWICHES

All bread is mixed, shaped, and baked in our bakery.
choice of side: chips, fries, coleslaw, or crop list side

Egg Salad	12.99	Roasted Veggie, Avocado & Brie apple walnut raisin bread, Louie	18.99
Chicken Salad cranberry orange bread	17.99	Bucky's Hot Fried Chicken brioche, muenster, coleslaw	19.99
Roasted Turkey BLT & Avocado sourdough, lemon aioli	17.99	Shaved Pastrami Melt	20.99
Grilled Cheese & Tomato Soup multigrain, cheddar, muenster, gruyère	17.99	Prime Rib Dip* kaiser roll, gruyère, griddled onion, mayo, au jus	21.99

HANDMADE PASTA

Butternut Squash & Mascarpone Ravioli sage brown butter	19.99	Ham, Apple & Peas Macaroni & Cheese	21.99	Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi	24.99	Shrimp & Sun-Dried Tomato Linguine	25.99
Seven Cheese Macaroni	20.99	Goat Cheese Ravioli & Chicken Cutlet butternut squash purée, pecan praline butter	23.99	Chicken Bolognese Linguine	24.99	Crab Macaroni & Cheese	35.99
Straw & Hay Linguine bacon, mushrooms, peas, corn, parmesan cream sauce	21.99						



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

FRESH SEASONAL CATCH

choose preparation style • MKT

Simple Style

blistered tomatoes, lemon, fresh herbs, two crop list sides

Lemon Butter

warm spaghetti squash, stracciatella cheese, balsamic glaze, marinated tomatoes, chives

Pan-Seared Panzanella

heirloom, campari & cherry tomato medley, red onion, capers, pepperoncini, sourdough croutons, pesto drizzle & balsamic glaze

Blackened

house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives

Parmesan Rosemary-Crusted

warm summer squash & white bean salad, pistachio pesto butter

Fish, Chips & Slaw	24.50
Blackened Chesapeake Wild Blue Catfish cheesy cheddar grits, green beans, mango pico de gallo, lemon butter	25.50
Cracker-Crusted Shrimp fries, coleslaw, cornbread	26.50
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw	31.50
Glazed Cedar Plank Salmon* mashed potatoes, green beans	34.50
Scallops Meunière* butternut squash risotto	34.50
Shrimp & Crab Risotto wild mushrooms, lemon herb cream	36.50
Crab Cakes, Fries & Slaw lemon butter sauce	37.50

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.

Long-Roasted Pork Chop mashed potatoes, one crop list side	27.50	BBQ Pork Ribs fries, green beans, coleslaw	30.50
Steak Frites* fries, one crop list side	28.50	Slow-Braised Beef Short Rib mashed potatoes, one crop list side	32.50
Chimichurri Skirt Steak & Chicken Enchiladas* street corn, guacamole, cotija	29.50		

Served with mashed potatoes or fries and one crop list side.
add: shrimp +70.99, scallops*+72.99, crab cake +74.99

Herb-Crusted Prime Rib*

10 oz • 37.50
au jus, horseradish cream
available after 5pm

Ribeye*	12 oz • 36.50
Aged NY Strip*	10 oz • 37.50
Filet *	8 oz • 42.50

SEASONAL CROP LIST SIDES

serves 2 • 10.99

Warm Summer Squash & White Bean Salad

eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano

Roasted Heirloom Carrots

Founding Spirits
Bourbon-orange glaze

Sugar Snap & Snow Peas

pickled red onion, basil, chives, extra virgin olive oil

Toasted Garlic Broccolini & Spaghetti Squash Slaw

green & napa cabbage, celery, mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds

Fried Okra

spicy mayo, tartar sauce

A 22% gratuity will automatically be applied to parties of 8 or more. **DEAR GUESTS WITH ALLERGIES**, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. *This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.