

STARTERS

Whirley Pop Kettle Corn	8.50	Thick-Cut Onion Rings	13.50	Baby Cheeseburgers*	16.50 • 21.50
Skillet Cornbread	11.50	Blue Cheese Bacon Dates	13.50	choose: 3 or 6, served with fries	
ND honey butter, J.Q. Dickinson salt				Hot Crab & Artichoke Dip	17.50
Devil-ish Eggs*	12.50	Glazed Bacon Lollis	13.50	Ahi Tuna Bites*	16.50
choose: classic, ham, or combo		Garlic Black Pepper Wings	15.50		
Fried Green Tomatoes	13.50	Spinach Dip	15.50		

BREAD BITES



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

Coupla’ Buttermilk Biscuits	5.99	Prosciutto	8.99	Avocado Toast	8.99	Brie	8.99
cultured butter, house jam		fig jam, mascarpone, balsamic		lime, extra virgin olive oil		onion jam, crisp apple	

SOUPS & SALADS

add: herb chicken +7.50, fried chicken +7.50, steak* +9.50, salmon* +9.50, tuna* +9.50, shrimp +9.50, scallops* +11.50

SOUPS & SMALL SALADS

Today’s Soup	9.99	Caesar Salad	13.50
Roasted Tomato Soup	9.99	little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	
Farmers Salad*	13.50	Purple & Black Kale	13.50
mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes		hazelnut, date, radish, pecorino romano, lemon vinaigrette	
Drag Through the Garden*	13.50	Italian Sunday	13.50
mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, jicama, cucumber, lemon vinaigrette		mixed lettuce, cucumber, radish, roasted tomato, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	
Farro Arugula	13.50		
edamame, squash, pine nut, dried fruit			

ENTRÉE SALADS

Good All Green	17.50	Spicy Ahi Tuna Poke*	23.50
mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes		napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	
Chicken Salad*	20.50	Blue Cheese Steak*	23.50
romaine, avocado, almond, beet, blueberry, raisin, champagne vinaigrette		spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	
Many Vegetable	20.50	Louie Cobb	26.50
avocado, egg, cannellini, onion, pecorino romano		choose: shrimp, crab +2, or combo +1	
Southern Fried Chicken*	20.50	romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	
mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle			



BURGERS & DOGS

House-ground, hand-formed burger patties. Quarter-pound, nitrate-free
44 Farms hot dogs made from 100% beef, premium steak cuts only.
choice of side: chips, fries, crop list side, or thick-cut onion rings +\$3

Cheddar Cheeseburger*	16.50	Blue Cheese Balsamic Bacon Burger*	18.50
add: avocado +\$1, bacon +\$2, chili +\$2		kaiser roll	
Our Best Veggie Cheeseburger	16.50	Ball Park Dog	14.50
muenster, whole grains, black bean, sweet potato, beet		yellow mustard, ketchup, relish, onion	
Pub Bacon Cheeseburger*	18.50	Chili Dog	14.50
griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll		spicy mustard, grated onion, pimento cheese	
Goat Cheeseburger*	18.50		

SANDWICHES

All bread is mixed, shaped, and baked in our bakery.
choice of side: chips, fries, crop list side, or thick-cut onion rings +\$3

Egg Salad	11.99	Roasted Vegetable, Avocado & Brie	17.50
Chicken Salad	16.50	apple walnut raisin bread	
cranberry orange bread		Spicy Fried Chicken	18.50
BLT with Roasted Turkey & Avocado	16.50	Prime Rib Dip	23.50
lemon aioli, sourdough		kaiser roll	
Grilled Cheese & Tomato Soup	16.50		

PASTA & PARMS

Linguine Pomodoro	18.50	Seven Cheese Macaroni	19.50
add: shrimp +9.50		Founding Spirits Vodka Pesto Shrimp Linguine	26.50
Spaghetti Squash Pomodoro	18.50		
Ricotta Gnocchi Pomodoro	18.50		

HANDMADE RAVIOLI		PARMS	
Butternut Squash	18.50	Chicken Milanese	19.50
brown butter sage sauce		sautéed spinach	
Cheese	19.50	Chicken Parm	23.50
tomato butter sauce, roasted cherry tomatoes		sautéed broccoli	
Crab	33.50	Eggplant Parm	23.50
lemon butter sauce, balsamic drizzle		sautéed broccoli	

FROM THE RANGE

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

Steak Frites*	24.50	BBQ Pork Ribs	27.50
fries, choice of one crop list side		fries, french-cut green beans, coleslaw	
Stuffed Pork Tenderloin	24.50	Mustard Seed-Crusted Twin Lamb Chops*	30.50
bacon & collard greens, mashed potatoes		mashed potatoes, choice of one crop list side	
Steak & Enchiladas*	24.50		
street corn, avocado salad			

Served with mashed potatoes or fries and choice of one crop list side.
add: shrimp +9.50, scallops* +11.50, crab cake +13.50

Herb-Crusted Prime Rib*
10 oz • 29.99
au jus, horseradish cream
available after 5pm

Ribeye*	10 oz • 31.99
Aged NY Strip*	12 oz • 32.99
Filet*	8 oz • 38.99
Filet & Crab Cake*	44.99

FALL CROP LIST SIDES

Lemon Garlic Roasted Broccoli	Hot Honey Roasted Butternut Squash	Cauliflower, Farro & Quinoa	Roasted Autumn Vegetables
9.50 toasted almonds, pecorino	9.50 cranberries, cinnamon, whipped feta	9.50 tahini, charred swiss chard, herbs	9.50 mulled local apple cider glaze



DEAR GUESTS WITH ALLERGIES, your safety is paramount. Our from-scratch kitchen includes an active bakery where nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). *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.