

STARTERS

BREAD BITES



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

Coupla' Buttermilk Biscuits 6.99
butter, seasonal house jam

Prosciutto Farm Bread 7.99
fig, mascarpone, balsamic

Avocado Toast 7.99
lime, extra virgin olive oil

Brie Farm Bread 7.99
onion jam, crisp apple

Smoked Salmon Farm Bread* 8.99
goat cheese, capers, asparagus, egg salad

Skillet Cornbread & Honey Butter 9.99

Whirley Pop Kettle Corn 8.99

Devil-ish Eggs 12.99
choose: classic, ham, or combo

Fried Green Tomatoes 13.99

Glazed Bacon Lollis 13.99

Blue Cheese Bacon Dates 13.99

Chips & Dips 13.99
guacamole, salsa, pimento cheese

Spinach Dip 15.99

Garlic Black Pepper Wings 15.99

Baby Cheeseburgers* 16.99 • 21.99
choose: 3 or 6, served with fries

Ahi Tuna Bites* 16.99

Hot Crab & Artichoke Dip 17.99

Spicy Sausage PEI Mussels 21.99
grilled ciabatta

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

Roasted Tomato Soup 9.99

Farmers Salad* 14.99
mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes

Caesar Salad* 14.99
little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons

Purple & Black Kale 14.99
hazelnut, date, radish, pecorino romano, lemon vinaigrette

Spinach Bacon Blue 14.99
apple, balsamic onion, egg, crispy shallot, sherry vinaigrette

ENTRÉE SALADS

Good All Green 18.99
mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes

Chicken Salad* 19.99
hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette

Fried Chicken Salad* 19.99
mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle

Crazy Corn Chicken 21.99
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk

Spicy Ahi Tuna Poke* 24.99
napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette

Louie Cobb 27.99
choose: shrimp, crab +2, or combo +7
romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette



BURGERS & DOGS

House-ground, hand-formed burgers. 100% beef, nitrate-free Stachowski's hot dogs.
choice of side: chips, fries, coleslaw, or crop list side

Cheddar Cheeseburger* 17.99
add: avocado +\$3, bacon +\$3, chili +\$3

Our Best Veggie Cheeseburger 17.99
muenster, whole grains, black bean, sweet potato, beet

Blue Cheese Balsamic Bacon Burger* 19.99
kaiser roll

Goat Cheese Burger* 19.99
balsamic onions, bread & butter pickles, lemon aioli

12-INCH HOT DOGS

Ball Park Dog 15.99
yellow mustard, ketchup, relish, onion

Chili Dog 15.99
spicy mustard, grated onion, pimento cheese

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

Chicken Salad 17.99
cranberry orange bread

BLT with Roasted Turkey & Avocado 17.99
lemon aioli, sourdough

Grilled Cheese & Tomato Soup 17.99

Roasted Vegetable, Avocado & Brie 18.99
apple walnut raisin bread

Spicy Fried Chicken 19.99

Shaved Pastrami Melt 20.99

Prime Rib Dip* 21.99
kaiser roll

HANDMADE PASTA

Butternut Squash Ravioli & Brussels 19.99

Seven Cheese Macaroni 20.99

Straw & Hay Linguine 21.99
bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce

Ham, Apple & Peas Macaroni & Cheese 21.99

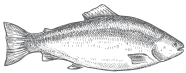
Goat Cheese Ravioli & Chicken Cutlet 23.99
butternut squash purée, pecan praline butter

Sausage Mushroom Ricotta Gnocchi 24.99

Chicken Bolognese Linguine 24.99

Shrimp & Sun-Dried Tomato Linguine 25.99

Crab Macaroni & Cheese 35.99



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, sweet & sour tomatoes, chives

Pan-Seared Panzanella
heirloom, campari & yoom 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 & Beer 24.50
short white beer

Blackened Chesapeake Wild Blue Catfish 25.50
parmesan grits, green beans, mango pico de gallo, lemon butter

Cracker-Crusted Shrimp 26.50
fries, coleslaw, cornbread

Fishers Fry Combo 31.50
shrimp, white fish, crab cake, fries, coleslaw

Glazed Cedar Plank Salmon* 34.50
mashed potatoes, green beans

Scallops Meunière* 34.50
butternut squash risotto

Shrimp & Crab Risotto 36.50
wild mushrooms, lemon herb cream

Crab Cakes 37.50
fries, coleslaw

FROM THE RANGE

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

Long-Roasted Pork Chop 27.50
mashed potatoes, one crop list side

Steak Frites* 28.50
fries, one crop list side

Steak & Enchiladas* 29.50
avocado salad, street corn

BBQ Pork Ribs 30.50
fries, green beans, coleslaw

Slow-Braised Beef Short Rib 32.50
mashed potatoes, one crop list side

Served with mashed potatoes or fries and one crop list side.
add: shrimp +10.99, scallops*+12.99, crab cake +14.99

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

Corn Pudding
dried corn & cinnamon
brown sugar dusting

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.