

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	Skillet Cornbread & Honey Butter	9.99
Prosciutto Farm Bread fig jam, mascarpone, balsamic	7.99	Brie Farm Bread onion jam, crisp apple	7.99	Philly Soft Pretzel pimento cheese, BBQ mustard, sour cream & onion dip	9.99

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

SOUPS & SALADS

add: herb chicken +8.50, fried chicken tenders +8.50, steak* +10.50, salmon* +10.50, seared ahi tuna* +10.50, shrimp +10.50, scallops* +12.50

SOUPS & SMALL SALADS

Today’s Soup	9.50	Caesar Salad*	14.50
Roasted Tomato Soup	9.50	little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.50	Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.50
Drag Through the Garden mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	14.50	Italian Sunday mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	14.50
Farro & Greens squash, kidney & cannellini beans, walnut, dried fruit, red onion, lemon, ginger	14.50		

ENTRÉE SALADS

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	Many Vegetable avocado, egg, cannellini, onion, pecorino romano	21.50
Chicken Salad* hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	19.50	Blue Cheese Steak* spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	22.50
Fried Chicken Salad* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
		Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.50



BURGERS & DOGS

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

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3, chili +\$3	17.50	Blue Cheese Balsamic Bacon Burger* kaiser roll	19.50
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.50	12-INCH HOT DOGS	
Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.50	Ball Park Dog yellow mustard, ketchup, relish, onion	15.50
Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli	19.50	Chili Dog spicy mustard, grated onion, pimento cheese	15.50

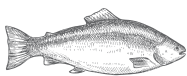
SANDWICHES

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

Egg Salad	12.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	18.50
Chicken Salad cranberry orange bread	17.50	Spicy Fried Chicken	19.50
BLT with Roasted Turkey & Avocado lemon aioli, sourdough	17.50	Shaved Pastrami Melt	20.50
Grilled Cheese & Tomato Soup	17.50	Prime Rib Dip* kaiser roll	21.50

PASTA & PARMS

Linguine Pomodoro add: shrimp +\$10.50	19.50	Seven Cheese Macaroni	20.50
Spaghetti Squash Marinara	19.50	Southern Carbonara Linguine	20.50
Ricotta Gnocchi Pomodoro	19.50	Sausage Mushroom Ricotta Gnocchi	24.50
Baked Virginia Ham Linguine	19.50	Chicken Bolognese Linguine	24.50
Pappardelle Bolognese	19.50	Shrimp & Walnut-Pesto Linguine	27.50



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 short white beer	23.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +8.50	30.99
Simple Style Seared Tuna sautéed broccoli, one crop list side	32.99
Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99
Scallops Meunière* butternut risotto	33.99
Shrimp & Crab Risotto wild mushrooms, lemon herb cream	35.99
Crab Cakes fries, coleslaw	36.99

FROM THE RANGE

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

Steak Frites* fries, one crop list side	27.99	BBQ Pork Ribs fries, green beans, coleslaw	29.99
Stuffed Pork Tenderloin braised collard greens & cabbage, mashed potatoes	27.99	Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, one crop list side	32.99
Steak & Enchiladas* avocado salad, street corn	28.99		

Served with mashed potatoes or fries and one crop list side.
add: shrimp +10.50, scallops*+12.50, crab cake +14.50

Herb-Crusted Prime Rib*
10 oz • 36.99
au jus, horseradish cream
available Friday & Saturday after 5pm

Ribeye*	12 oz • 35.99
Aged NY Strip*	10 oz • 36.99
Filet*	8 oz • 41.99

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	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	Sugar Snap & Snow Peas pickled red onion, basil, chives, extra virgin olive oil	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.