



Dinner

Appetizers

Steamed mussels / Country ham \$12

Braised Pork belly \$8

Oysters / Mignonette \$12

Shrimp cocktail \$10

SNF steak tartare \$12



Soup & Salads

Tomato soup with Grilled cheese \$8
(grilled cheese with fontina and gruyere)

Caesar salad \$6

Baby Wedge / Maytag dressing / Radish / Bacon \$6

Red oak / Frisee / Baby beets / Pear / Bacon \$6

Seafood

Pan seared black bass / Fennel / Potatoes /
Demi grilled shallot marmalade \$14

Stuffed lobster / Tomatoes / Maryland blue crab cream
Shitake mushrooms \$17

Monkfish / Virginia Country ham / Grits \$14

Blackened shrimp / Wild rice risotto \$12



Other

Confit of Cornish game hen / Baby zucchini
Turn Carrots \$14

Pan Roasted Pork chop / Spiced apples \$18

Braised short ribs / Swiss chard \$18

Extras \$5

French fries

Mashed potatoes

Roasted potatoes

Potato gratin

Pan roasted wild mushrooms

Grilled asparagus

Mac n Cheese

Zucchini Ribbons



Steaks

Marinated flank steak / Béarnaise / Onion rings \$19

Sirloin 12oz / Roasted porchini \$29

Country bacon wrapped filet 10oz / compound butter \$27

Bone in Rib eye 20oz / Morel mushrooms \$28

T-bone 20oz \$30

Bone in NY strip 20 oz \$29

Horseradish Crusted Prime Rib 18 oz \$28

All steaks serves with creamed corn

Desserts \$5

Seasonal cobbler / Ice cream

Bread pudding Pear / Bourbon Sauce

Tart blueberry / chocolate / walnut

S'mores

Assorted sorbet

Dinner: Sun-Th 5:00pm-10:00pm

Late Night: 10:00pm-12:00am

Dinner: Fri-Sat 5:00pm-11:00pm

Late Night: 11:00pm-1:00am

Brunch: Sat-Sun 10:00am-4:00pm

Closed Mondays

Chef: Joseph Evans

20% gratuity added to groups of six or more

Eating Raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses