



Warm Salad of Rainbow Swiss Chard, Roasted Beets, Shallots, with
Clipped Herbs & Banyuls Vinaigrette (vegan) 8

My Mom's Albacore Tuna Salad, Kernel Corn, Celery, Tomato, with
Shallot & Red Wine Vinaigrette 8

Simple Greens Salad with Cotija Cheese & Red Wine Vinaigrette (vegetarian) 4.5

Potato & Leek Soup, Applewood Smoked Bacon 6

Oxtail, Bone Marrow & Boniato Mini Patties, Spicy Guava Sauce, Mesclun Greens,
Cotija Cheese 7

Calabaza, Boniato & Cotija Cheese, Mini Patties, Tahini, Greens (vegetarian) 7

PEI Mussels Steamed in Lemongrass Dashi, with Tomato & Shallots 10

Lower Potomac Blue Cat Fish, Mesquite Salt, Creamy Asiago Grits, Tasso Gravy 12

Seared Chesapeake Rockfish, Sweet & Sour Lentils 14

Soft Herb Gnocchi with Tongue & Escargot Ragout 14

Soft Herb Gnocchi with Wild Mushroom & Leek Ragout (vegetarian) 13

Farro Risotto, Carrots, Shallot, Sugar Snap Peas, Cream, Asiago (vegetarian) 12

Slow Cooked Wild Boar Rigatoni 8/16

Half or Whole Lemon & Thyme Roasted Freebird Chicken, Collards 14/28
Whole Chicken comes with Collards and your choice of 2nd side

Cuban Pizza, Roast Pork, Virginia Ham, Swiss, Pickles, Mustard Bechamel 12

Fingerling Potato Pizza, Roasted Cauliflower, Swiss Chard,
Tomato, Fontina (vegetarian) 12

Tomato, Fontina & Asiago Cheese Pizza (vegetarian) 10

SIDES 4/6

Herb Gnocchi (vegetarian)

Collards

Creamy Stone Ground Asiago Grits
(vegetarian) and Tasso Gravy

Maple & Miso Glazed Carrots (vegan)

Sweet & Sour Lentils (vegan)

20% gratuity will be added to parties of 6 or more.