

DINNER MENU

.....
Speak Softly, Carry A Big Stick and Eat Well!
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Bakery

**Fat Rascal Biscuits/Parker House Rolls/
Butter Biscuit/Zucchini Bread/Country Loaf**
Served With Honey Butter, Schmaltz & Fruit Jam
∞ Each selection
∞ Sampler Basket

Delicatessen

Molsana Salami
Olli Salumeria, Richmond, VA
Copa Picante
La Quercia, Norwalk, IA
Dry Aged Prosciutto
Newsom's, Princeton, KY
Ask your server about today's selections
Teddy's Washington, DC

Choice of Two / Choice of Three/ Sampling of Five

Tavern

Basket of Shoestring Fries

House Made Catsup

Baby Buttermilk Onion Rings

Bully BBQ

Grits Fries

Spiced Butter

Havana Croquettes

Ham, Corn Meal, Green Peeper Sauce

“Oyster Bay” Fritters

Beer Battered, Scallop, Chili

Docks

Selection of East Coast Oysters

∞ Six or Twelve

∞ Malt Mignonette, Cocktail, House Hot Sauce

Seasonal Crab Claws

∞ Lemon & Herb Mayo

Steamed ½ Maine Lobster

∞ Drawn Butter, Lemon

Southern Pickled Shrimp

Peppers, Fennel, Coriander

King Crab Legs

∞ Drawn Butter & Lemon or Deviled Style

Cured Sea Trout

∞ Celery, Dill, Smoked Crème Fraiche

Kettle

Chicken & Vegetable

Chicken, Dumpling, Broth

Caramelized Onion Au Gratin

Consommé, Flan, Bread

New England Little Neck Chowder

Potatoes, Bacon, Cream, Celery Seeds

Chilled Tomato Broth

Peppers, Hazelnuts, Smoked Paprika, Bread

Garden

Grilled Romaine

Parmesan, Local Honey, Garlic Vinaigrette

Heirloom Tomatoes

Persimmon, Soy, Lemon

Kale “Garden”

Mushroom, Radishes, Carrots, Marjoram Dressing

Peaches & Goat Cheese

Corn, Basil, Mache, Bread

Asparagus & Fried “Lemon”

Black Pepper Vinaigrette, Almond Crumble

Raw & Compressed Melon

Cucumber, Radish, Escarole, Mint, Pine

Snow Pea “Angel Hair”

Lemon, Garlic, Mint, Basil

Hearth

Oyster “Rockefeller” Flatbread

Cold Smoked Rappahannock’s, Garlic, Parsley

Cheese & Onion Flatbread

Caramelized Onion, Pepper, Four Cheeses

Sausage & Peppers Flatbread

Peppers, Provolone, Tomato

Simple Tomato Flatbread

Fontina Cheese, Olive Oil, Herbs

Blue Prawn Scampi

Smoked Butter, Shallots, Lemon, Chive

Farm Fresh Vegetables

Fine Herbs, Garlic, Chili

Heartland

Creamy Stone Ground Grits

Cheese, Breadcrumbs

Golden Potato & Butter Puree

Wilted Greens

Shallot, Butter, Lemon

Toasted Farro

Chayote Squash, Lambs Lettuce, Barberries

Macaroni & Artisanal Cheeses

Wild Fried Rice

Pearl Onions, Asparagus, Mushrooms

Coast

Timbale of Maryland Blue Crab & Avocado

Charred & Smoked Corn, Coriander

Seafood “Fettuccini”

Cuttle Fish, Mussels, Smoked Cream, Leek, Wine

Maine Lobster “Wenberg” Style

Mushrooms, Peas, Sherry, Cream, Bread

Steamed Atlantic Flounder

Beets, Carrots, Citrus

Roasted Local Rockfish

Black Eyed Peas, Spoon Mustard

Seared Diver Scallops

Fennel, Lilies, Chili, Dill

Plains

Gun Powder Ranch Bison Tartar

Smoked Crème Fraiche, Mustard, Rye

Bakers Meatloaf

Caramelized Onion, Red Wine, Potato Crunch

Chicken Fried Fox Hollow Chicken

Buttermilk Brined, Pickled Okra, White Gravy

Slow Roasted Creek Stone Strip

Potato-Horseradish Fritter, Freshly Creamed Spinach, Red Wine

Apple Cider Glazed Berkshire Pork

Kale, Pickled Vegetables

Venison Saddle

Glazed Salsifis, Citrus Oil, Concord-Olive Condiment

“Coast & Plains”

Fillet, Lobster, Asparagus

Tasting Menu

Please choose from the above menu

∞ Select any 3 items

∞ Select any 4 vegetarian items

Campfire

Daily Selection of Aged House Trimmed Steaks & Chops

House Made Condiments

House Made Worcestershire/ Marrow & Herb Butter/Fresh Mint Relish