

Dinner Menu

STARTER

Butternut Squash Veloute | \$13

caramelized apples, spiced pumpkin seeds, amaretti Cookies - Veg

Arugula Salad | \$13

artichokes, piquillo peppers, citrus yogurt, torn bread - Veg

Field Greens | \$12

oven dried tomatoes, roasted squash, dill, toasted sunflower seeds, lemon vinaigrette - Vegan, GF

Sweet Potato Croquettes | \$14

Everona cheese, Virginia ham, roasted tomato mostardo

Country Pork Terrine | \$17

Pickled Cherries, Red Onion Marmalade, Toasted Cornmeal Crostini

Steak Tartare* | \$19

Crispy Fideos, Dried Sunburst Tomatoes, Parmesan, Fresh Horseradish

Charred Octopus | \$21

Confit Potato, Spanish Chorizo, Herb Puree, Lemon Curd - GF

Boquerones On Toast | \$16

Avocado, Black Olive, Basil

MAIN

Pan Roasted Sweet Potatoes & Tempeh | \$20

Crispy Tempeh, Tart Apple, Garden Herbs - Vegan, GF

BBQ Rockfish* | \$30

Shellbean Succotash, *ram, Smoked Ham Broth - GF

Roast Salmon* | \$28

Garlic Haricot Vert, Charred Eggplant, Confit Potatoes, Toasted Chili Butter - GF

Roasted Chicken | \$27

Smoked Potato Gnocchi, Surry Ham, Sage Brown Butter

Duroc Pork Loin* | \$28

Creamy Polenta, Fall Vegetable Ragout Braised Tomatoes - GF

Herb Crusted Lamb Loin* | \$50

Chickpea Puree, Lemon Cucumber Salad, Dill Yogurt, Lamb Jus - GF

Grilled Striploin* | \$49

Lobster Mushrooms, Truffled Pomme Puree, 5-minute Egg - GF

*consuming raw or undercooked meat, poultry, shellfish may increase your risk of food borne illnesses.

For your convenience, a 20% service charge is applied to parties of six or more.