



STARTERS

CAULIFLOWER PANNA COTTA **gf vg n** 16
textures of cauliflower, curried almonds, chives

CIDER-GLAZED PORK BELLY 18
nashi pear coulis, pear batonette, nashi tuile, petite greens, cranberry gel

KING CRAB & SHENANDOAH APPLE **gf** 32
white apple coulis, julienned apples, trout roe, green apple vinaigrette, braised mustard seeds

HIGHLAND LAMB CAPPELLETTI 18
shenandoah apples, shaved fennel, lamb brodo, fennel fronds

PROGRESSION OF CHESAPEAKE CEVICHE* **gf** 18
daily virginian catch, citrus, heirloom tomatoes, ponzu, coconut milk

BEETROOT GRAVLAX CARPACCIO* 20
house-cured king salmon, horseradish mousse, pumpernickel crumble, dill

SOUP OR SALAD

SUNCHOK VELOUTÉ **gf vg n** 12
hazelnut espuma, chanterelles, chervil, sunchoke chips

HEIRLOOM BEET SALAD **gf n** 14
ash ripened goat cheese, roasted beets, watercress, pine nuts, blis elixir

AUDUBON LOBSTER BISQUE **gf** 16
lobster knuckle, citrus mascarpone, caviar, tarragon oil

FIG & SPECK SALAD **gf n** 16
fresh figs, speck, pomegranate, point Reyes blue cheese, pistachios, arugula microgreens

AVIARY

DUCK À L'ORANGE **gf** 35
duck fat fondant potatoes, citrus supreme, preserved oranges, crispy ginger, cranberry coulis, bigarade sauce

HARVEST HEN 35
pan-roasted poussin, butternut squash purée, beech mushrooms, roasted butternut squash, farro, coriander glace au poulet

HIGHLANDS

COFFEE-RUBBED VENISON TENDERLOIN* **gf** 50
root vegetable pavé, mulled wine reduction

BERBERE-RUBBED LAMB STRIPLOIN* **gf** 50
heirloom carrot purée, roasted carrots, vadouvan granola, bacon & apricot gastrique

CALOTTE DE BOEUF* **gf** 55
pan-seared rib cap, parsnip purée, pickled pearl onions, parsnip chips, heirloom carrots, sauce bordelaise, bone marrow maître d' butter

COASTAL

ALLEGHENY TROUT ALMONDINE **gf n** 32
haricots verts, marble potatoes, lemon beurre noisette, red grapes, pickled red onions

BROILED SPANISH MACKEREL 38
iberico chorizo crumble, corn beurre blanc, corn escabeche, piment d'espelette

CITRUS OIL-POACHED TILEFISH **gf** 38
pomegranate nage, caramelized leeks, fennel coulis, shaved fennel, cara cara orange supremes

FIELDS

MEYER LEMON RICOTTA MILLE-FEUILLE **vg n** 28
housemade pasta, sautéed spinach, wild mushrooms, walnut & sage pesto, frizzled herbs, blis elixir

HERB ROASTED ROMANESCO **gf vg** 28
tricolor cauliflower, cauliflower purée, capers & raisin relish

DESSERT

HOMESTEAD GOLD BRICK **n** 16
chocolate shell enrobed homestead creamery vanilla ice cream, gold leaf, golden pecans, bourbon syrup

PUMPKIN PAVLOVA **gf** 12
cinnamon chantilly, salted caramel

DARK CHOCOLATE & FIG OPERA CAKE **n** 14
almond sponge, fig jam, chocolate ganache, coffee buttercream

SAFFRON & HONEY PANNA COTTA **gf n** 12
pistachio nougatine, citrus gel

Gluten-friendly bread available upon request

gf Gluten-Friendly **vg** Vegan **n** Contains Nuts/Peanuts **df** Dairy-Free

*This item is served raw, undercooked or cooked to order. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

20% service charge for groups of 6 or more will automatically apply