

STARTERS

ENTREES

Breads & Spreads

*Housemade Sourdough (vv) & Focaccia (vv),
Served with Chef's Selection of Seasonal Spreads*

16

Strawberry Fields

*Spinach, Dorr Farms Strawberries, Ricotta Salata,
Spirit Valley Radish, Pistachio Crumble,
Balsamic Vinaigrette
(vg/gf) -Vegan Option-*

17

Roasted Carrots

*Farmers Cheese, Pepperoncini Vinaigrette,
Pistachio Pesto*

(vg/gf)

17

Littleneck Clams *

*Spicy Nduja Sausage, Spirit Valley Green Garlic
Butter Sauce, Grilled Sourdough*

20

Cast Iron Cornbread

*Anson Mills Cornmeal,
Served with Sorghum Brown Butter*

(vg/gf)

14

Bradford Farms Squash & Zucchini

*Rice Flour Fried, Gochujang Aioli, Black & White
Sesame Seeds, Pickled Sweet Peppers*

(vg/gf)

17

Hush Puppies

*Pimento Cheese, Bacon Jam
-Vegetarian Option-*

10

Bradford Farms Asparagus

*Whipped Tahini, Za'atar, Lemon,
Burnt Leek Oil*

(vv/gf)

17

Cavatelli

*Housemade Pasta, Pistachio Pesto, Burrata,
Pickled Ramps, Breadcrumbs*

(vg)

28

Market Fish *

*Marsh Hen Rice Middlins & Field Peas,
Country Ham Butter Sauce*

(gf)

38

3D Valley 12oz. NY Strip *

Pecorino Red Potatoes, Salsa Verde

(gf)

52

Risotto *

*Spring Pea Risotto, Riverside Farm Shrimp,
Mascarpone, Chili Crisp*

(p/gf) -Vegetarian & Vegan Option-

36

Tomahawk Pork Chop *

Sweet Tea BBQ Brine, Baked Field Peas

(gf)

45

Fischer Farms Burger *

*Sauteed Mushrooms, White Cheddar,
Arugula, Burger Sauce, Challah Bun,
Za'tar Fries*

24

(vg) Vegetarian (vv) Vegan (p) Pescatarian (gf) Gluten Free

*** Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness. ***

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, soy, wheat, peanuts,
tree nuts, shellfish, fish, and sesame. If you have a food allergy, please notify your server. Thank you.*

A service charge of 20% will be automatically added for parties of six or more.

We allow a maximum of eight separate checks.

