



Angelo Galang | Chef de Cuisine
Philip Thompson | Executive Chef

APPETIZERS

- LOCAL CHEESE FLIGHT**
honeycomb | onion chutney
rustic bread
15
- ARTISAN CHARCUTERIE BOARD**
rustic bread | pickled vegetables
18

- MEZZE BOWL**
falafel | chickpea salad | hummus
minted yogurt
15

add garlic parmesan flatbread 5

- MEATBALLS**
italian beef & pork blend | marinara
pecorino romano
14

- CRISPY CALAMARI**
shishito peppers | bread & butter pickles
cocktail sauce
16

- SKILLET ROASTED OCTOPUS**
curried cauliflower | toasted almonds
golden raisins
15

WOOD-FIRED FLATBREADS

- MARGHERITA**
san marzano tomato | mozzarella | house grown basil 14

- ROASTED MUSHROOM**
caramelized onions | fontina | truffled sea salt 15.5

- SPICED LAMB**
mint & ricotta spread | asparagus | peas | leeks 16.5

- WAGYU BRISKET**
house barbeque sauce | green onions | onion straws 15

- BANG BANG SHRIMP**
tempura fried shrimp | sriracha aioli | fontina | scallions 17

- FLATBREAD OF THE WEEK**
chef's weekly selection 16

SOUPS & SALADS

- SPICED CARROT SOUP 10**

- SOUP OF THE DAY 10**

- HEARTS OF ROMAINE**
shaved parmesan | parmesan croutons
creamy garlic dressing
11.5

- VIRGINIA MARKET SALAD**
63°egg | little wild things farms shoot salad
farro | fennel | asparagus | peas | mushrooms
vegetable ash vinaigrette
15

- SPRING CHOPPED SALAD**
romaine | kale | tomato | artichokes
cucumber | crispy onions
white balsamic vinaigrette
15

ENTRÉES

- CARBONARA**
pappardelle | peas | morels
smoked bacon
21

- NY STRIP STEAK***
potato purée | roasted mushrooms
béarnaise
34.5

- SPRING LAMB STEW**
braised lamb shoulder
new season vegetables & potatoes
26.5

- CHESAPEAKE ROCKFISH**
cauliflower purée | roasted carrots
picked radish | natural jus
31

FAMILY MEAL

(serves 2-3)

- WOOD-FIRED FLATBREAD**
margherita or mushroom

- BEEF POT ROAST 60**
- WHOLE ROASTED CHICKEN 50**

served with:
seasonal vegetables
potato purée
mixed greens salad

SIDES

- ANY THREE SIDES 14**
- crispy brussels sprouts 8
- vegetable medley 6
- house fries 5
- potato purée 6
- mixed greens salad 5

- SHENANDOAH TROUT**
crispy brussels sprouts | nueske's bacon
23.5

- CHESAPEAKE CRAB CAKE**
spring succotash | cajun remoulade
36

- SIXTY SOUTH SALMON***
yellow curry | spring vegetables
29

- ROASTED HALF CHICKEN**
roasted young carrots | macadamia nuts
pan jus
24.5

- CHEF'S FEATURE**
MKT

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

parties of 6 or more are subject to a 19% service charge