



Heirloom

SMALL PLATES

***Oysters on the Half Shell**

Local Selections & Seasonal Mignonette

\$MKT

***Oyster Stew**

Seaside Oysters | Edwards Bacon | Mirepoix | Sweet Potato | French Bread

\$10

***Cherrystone Clams**

Edwards Ham | Cromwell Collard Liquor | Grilled Baguette

\$14

Winter Farm Salad

Apples | Dried Cranberries | Candied Pecans | Honey Whipped Chèvre | Vinaigrette

\$13

Local Charcuterie

Cured Meats | VA Cheeses | Pickles | Elizabeth's Honey | Mustard | Everything Crackers

\$17

***Fried U-15 Shrimp**

Butterflied | Back Baioli

\$18

***Sabered P.E.I Mussels**

Champagne Cream | Crispy Sage | Grilled Baguette

\$16

Belly Buns

Crispy Spiced Pork Belly | Slaw | Pickles | Sesame BBQ

\$12

***Crab Cake**

Crispy Spinach | Back Baioli

\$15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ENTREES

***Grilled Mahi Étouffée**

Carolina Gold Rice | Crispy Okra | Smoked Andouille & Tomato
\$28

***Pan Seared U-10 Scallops**

Wild Mushroom Risotto | Roasted Cauliflower | Beurre Rouge
\$32

Braised Lamb

Turnip & Rutabaga Purée | Charred Brussels Sprout Leaves | Pan Jus
\$26

***Pork Porterhouse**

White Sweet Potato | Mountain Apples | Cranberry | Cromwell's Collards
\$25

***Crab Cakes**

Maple Sweet Potato | Baby Spinach
\$33

***Yellow Fin Tuna**

Smoked Beet Quinoa | Kale Salad | Honey Pineapple Vinaigrette
\$30

***Hereford Filet Mignon**

Confit Potatoes | Brussels Sprouts | Brandy Peppercorn Sauce
\$38

***Pressed Maple Leaf Farms Duck**

Root Vegetable Hash | Baby Kale | Sauce Barstow
\$33

Sweet Potato Gnocchi

Shaved Brussel Sprouts | Winter Vegetables | Pine Nuts | Carrot Top Pesto
\$18

FAMILY PLATES

40oz Tomahawk Ribeye

Roasted Potatoes | Creamed Kale | Port Wine Reduction
\$75

Char-Grilled Whole Rockfish

Caramelized Fingerling Potatoes | Glazed Malibu Carrots | Lemon
\$50