

# **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

Baby Kale & Spinach | Apples | Dried Cranberries | Pecans | Honey Whipped Chèvre | Vinaigrette \$13

#### **Local Charcuterie**

Cured Meats | VA Cheeses | Pickles | Elizabeth's Honey | Mustard | Everything Crackers \$17

### Crispy U-15 Shrimp

Butterflied | Back Baioli \$18

#### Sabered P.E.I Mussels

Champagne Cream | Crispy Sage | Grilled Baguette \$16

### Classic Caesar Salad

Romaine Hearts | Parmesan Reggiano | Bacon Fat Croutons | Tuscan Caesar Dressing \$12

# **Belly Buns**

Crispy Spiced Pork Belly | Slaw | Pickles | Korean BBQ \$12

#### Crab Cake

Crispy Spinach | Back Baioli \$15

# **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

## Jumbo Lump Crab Cakes

Maple Sweet Potato | Baby Spinach \$33

#### **\*Yellow Fin Tuna**

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

## Whole Fried Snapper

Coconut Risotto | Korean BBQ Glaze | Pickled Radish | Cilantro Salad \$32

## \*Hereford Filet Mignon

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

## \*Pressed Maple Leaf Farms Duck

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

### \*40oz Tomahawk Ribeye

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

### Seasonal Tempura Vegetables

Local Veggies | Sesame Teriyaki Glaze | Fried Enoki Mushrooms \$18