

DINNER: OCTOBER 10, 2020

**bar snacks**

fried castelvetro olives  
rouille, pippara peppers 9

boxcarr creamery cheese board  
giardiniera, seven-grain toast,  
mustard, apricot jam 16

general tso's cauliflower  
daikon radish, green onions 9

bruschetta of 'flint ridge' feta  
kabocha squash passato,  
sour cherries, saba 14

hot maryland crab dip  
celery, herbsaint, chives,  
'new bay' fried saltines 12

2x2 cheeseburger, fully stacked:  
painted hills farms beef,  
brioche bun, french fries 18

**first courses**

creamy cremini mushroom soup  
prosciutto, bosc pear, madeira 10

frisée and endive salad  
ruby red grapefruit, avocado purée,  
fines herbes, poppyseed vinaigrette 13

heirloom baby beets  
green goddess, cucumber, dill,  
pickled scallion, carrot crispies 13

hamachi crudo\*  
forbidden rice, cucumber, sesame,  
japanese steakhouse sauce 15

seared slow-cooked pork shoulder  
hayden mango, tamarind,  
serrano peppers 13

**main courses**

rutabaga sticky cake  
roasted broccoli, butternut squash,  
thai green curry, cilantro,  
candied mango, spiced cashews 26

seared morehead city red snapper  
coconut-lemongrass broth, jasmine rice,  
rose heart radish, snap peas 30

pastrami crusted diver scallops\*  
green cabbage choucroute,  
mustard cream, cucumber-dill salad,  
fingerling potato chips 31

crispy-skin springer mtn. farms chicken  
romesco sauce, mustard greens, freekeh,  
poached fennel, dried olives, almonds 28

seared beef tenderloin\*  
potato rösti, the new creamed spinach,  
yuzu kosho jus 40

*\*these items are offered raw and/or cooked to your specification.  
consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of a foodborne illness.  
a gratuity of 20% will be added to parties of six or more.*