

THURSDAY, MARCH 26, 2020



TAKE OUT MENU

**All prices are inclusive of 20% gratuity. This, along with any additional gratuity, goes directly to keeping our staff employed during this difficult time.*

We thank you for your support and generosity.

Delivery is on us!

SNACKS

DEVILED HAM DEVILED EGGS *Edward's country ham, bread & butter pickles* **\$11**

CHICHARRONES *bay seasoning* **\$10**

THICK CUT FRIES *garlic aioli* **\$10**

SALADS

ROASTED BEET SALAD *greens from our garden, oven roasted apples, Roquefort cheese, & black walnuts* **\$15**

SPRING GREENS *fava shoots, pea tendrils, maché, salted goat cheese, china rose radishes, & red wine vinaigrette* **\$10**

TUNA SALAD *confit tuna salad, bibb lettuce, farm egg, pickled radishes, & sourdough* **\$14**

BUTTER LETTUCE SALAD *Dijon vinaigrette, shallots, & fine herbs* **\$8**

MAINS

HOUSE GROUND BURGER *Edward's bacon, cheddar, ketchup, mustard, onion, & house baked benne brioche* **\$16**

TOMATO SOUP *last summer's tomatoes, sourdough grilled cheese, & fresh fruit* **\$19**

BUTTERMILK FRIED CHICKEN *hot honey, hoe cake, sea island red peas, & PA maple syrup* **\$30**

ROASTED HALF CHICKEN *spring greens salad, salted goat cheese, & red wine vinaigrette* **\$30**

DUCK CONFIT AND BUTTERMILK DUMPLINGS *black pepper gravy, carrots, celery, red onions, & shiitake* **\$27**

AUTUMN OLIVE BONE-IN PORK CHOP *(for 2) potato puree, forest mushrooms, & madeira jus* **\$40**

SIDES

ANSON MILLS GRITS **\$10**

COLLARD GREENS **\$10**

SEA ISLAND RED PEAS **\$10**

SWEET POTATO *Path Valley Honey, VA peanuts, & pickled oyster mushrooms* **\$10**

DESSERTS

S'MORES **\$14**

PUMPKIN CAKE **\$14**

5 WHOOPIE PIES **\$7**

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.

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

BEVERAGE DELIVERY BY SCC

WINE

SPARKLING

CASTEL D'AGE 'ANNE MARIE'

Cava | 2015 | ES

\$35 1750

Tannat | 2016 | Bolivia

\$50

GUIMARO 'AMANDI'

Mencia | 2018 | ES

\$40

TENUTA DELLE TERRE NERE

Etna Rosso | 2017 | IT

\$35

\$35 BREA CELLARS

Cabernet Sauvignon | 2017 | CA

\$70

\$35 LIMERICK LANE 'RUSSIAN RIVER'

Zinfandel | 2017 | CA

\$60

\$35 LE RAGNAIE ROSSO DI MONTALCINO

Sangiovese | 2016 | IT

\$50

\$35

KARTHÄUSERHOF

Riesling | 2018 | DE

ENFIELD 'CITRINE'

Chardonnay | 2016 | CA

\$35

ROSÉ

DANIEL-ETIENNE DEFAIX

Chablis | 2014 | FR

\$60 LIMERICK LANE

Syrah, Mourvèdre, Grenache | 2018 | CA

\$35

BEER ON DRAFT BY THE MASON JAR \$16 (32 OZ.)

OLD ORIOLE PARK: BOHEMIAN LAGER

PEABODY HEIGHTS BREWERY | MD

EL GUAPO AGAVE IPA

O'CONNOR BREWING COMPANY | VA

POUNDA GOLD DRY CIDER

SUPREME CORE CIDER | DC

BOTTLED BEER \$8

ANCHOR STEAM: COMMON ALE

ANCHOR BREWING CO | CA

BROOKLYN BROWN ALE |

BROOKLYN BREWERY | BROOKLYN, NY

ISLAND DREAMS & STAYCATIONS \$45

JUST ADD ICE TO THE MASON JAR, SHAKE, & POUR (4-5 COCKTAILS/JAR)

COCO-JITO

THRASHER'S COCONUT RUM, COCO LOPEZ, MINT FROM THE GARDEN (CONTAINS COCONUT)

PETAL TO THE METAL

GREEN HAT GIN, DON CICCIO CERASUM, HOUSE GRENADINE, LEMON

RUM-TEA-DUMPTEA

THRASHERS SPICED RUM, ANSON MILLS COFFEE-TEA SWEETNED CONDENSED MILK

GARDEN HERBAL-TINI

TITOS, GARDEN LEMON THYME, CAPITOLINE WHITE VERMOUTH, ELDERFLOWER

SAY IT IN THE MIRROR THREE TIMES

HOUSE BLOODY MARY, CIVIC VODKA

SHILLING MEZCAL-MO

SOMBRA MEZCAL, CRANBERRY, LIME

FASHIONABLY LATE \$50

FILLABUSTER BOONDOGLER WHISKEY, AMARO, CITRUS BITTERS

HAVE A FAVORITE COCKTAIL YOU'D LIKE?

CRAVING SOMETHING ELSE?

LET US KNOW!

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