

SATURDAY, MAY 23, 2020



RAW BAR

RUBY SALT OYSTERS \$18/\$36

pickled watermelon mignonette, cocktail sauce, & lemon

BRUNCH 11AM - 2PM

BRUNCH BURGER *Edward's bacon, cheddar, ketchup, mustard, onion, fried egg, & house baked benne brioche* \$18

GLAZED BEEF RIB HASH *fried farm egg, & bay-1* \$17

EGG MCMAGGIE *country ham, egg, cheese, & English muffin* \$10

OMELETTE *crème fraiche, country ham, & English muffin* \$15

FRENCH TOAST *PA maple syrup, powdered sugar, & huckleberry jam* \$12

BEIGNETS *powdered sugar* \$6

SHILLING DINNERS

(available after 5pm)

STEAK FRITES \$35

6 oz pan roasted Filet Mignon, pickled ramps, sauce au poivre, & ramp butter with thick cut fries

RAPPAHANNOCK RIVER SOFT SHELL CRABS \$35

Karma farm peas, our bacon swiss chard, onion confit, bechamel, & butter poached fingerling potatoes

SALADS

CHARRED & CHILLED ASPARAGUS *beet marinated strawberries, lemon confit, garden cress, peanut gremolata, & Surryano ham* \$15

ROASTED BEET SALAD *greens from our garden, oven roasted apples, salted goat cheese, hickory nuts & red wine vinaigrette* \$15

KALE SALAD *roasted vegetables, portobello mushrooms, croutons, shepherds delight cheese, & dijon vinaigrette* \$10

(add roasted chicken to your salad for \$6 or Filet for \$15)

MAINS

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

MONTE CRISTO SANDWICH *fried country ham and swiss, & thick cut fries* \$15

MARYLAND SOFTSHELL CRAB SANDWICH *preserved tomato remoulade, pea shoots & bread and butter pickles* \$17

BUTTERMILK FRIED CHICKEN *2 piece buttermilk fried chicken, hot honey, hoe cake, grits, & PA maple syrup* \$16

BAY BRAISED CHICKEN *confit leg and thigh, Jefferson red rice, garlic confit, charred asparagus, lemon & espelette aioli* \$18

SNACKS & SIDES

CHARRED ASPARAGUS *peanut gremolata, & shepherds delight cheese* \$8

ANSON MILLS GRITS *hot honey, & benne seeds* \$10

THICK CUT FRIES *garlic aioli* \$10

HOE CAKE *PA maple syrup* \$5

FROM OUR BAKERY

FRENCH BAGUETTE \$3

PETITS MACAROONS(6) \$12

STRAWBERRY SHORTCAKE \$10

BAKED COOKIES(4) \$8

VANILLA ICE CREAM (1 PT.) \$8

(GET THE COOKIES AND ICE CREAM FOR AMAZING ICE CREAM SANDWICHES) \$15

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

WHITE

FRANÇOIS CHIDAINE 'TOURAINÉ'
Sauvignon Blanc | 2017 | FR

FOLK MACHINE
Chenin Blanc | 2018 | CA

PRA 'OTTO'
Soave Classico | 2018 | IT

KARTHÄUSERHOF
Riesling | 2018 | DE

ENFIELD 'CITRINE'
Chardonnay | 2016 | CA

DANIEL-ETIENNE DEFAIX
Chablis | 2014 | FR

RED

COMMUTER CUVÉE \$35
Pinot Noir | 2018 | OR \$30

1750 \$50
Tannat | 2016 | Bolivia

GUIMARO 'AMANDI' \$40
Mencia | 2018 | ES

TENUTA DELLE TERRE NERE \$35
Etna Rosso | 2017 | IT

BREA CELLARS \$50
Cabernet Sauvignon | 2017 | CA

LIMERICK LANE 'RUSSIAN RIVER' \$60
Zinfandel | 2017 | CA

LE RAGNAIE ROSSO DI MONTALCINO \$50
Sangiovese | 2016 | IT

ROSÉ

LIMERICK LANE \$60
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
ANCHOR BREWING CO | CA

BROOKLYN BROWN ALE |
BROOKLYN BREWERY | BROOKLYN, NY

COCKTAILS \$45 4-5 cocktails/jar

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

QUARAN-RITA

EL HUMOSO TEQUILA, ELDERFLOWER LIQUOR, DRY CURACAO, LIME, & HOUSE-MADE PEPPER SYRUP

COCO-JITO

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

PETAL TO THE METAL

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

FASHIONABLY LATE \$50

FILLABUSTER BOONDOGLER WHISKEY,
AMARO, CITRUS BITTERS

MOUNTAIN VALLEY SPRING WATER \$3
(500 ML)

GARDEN HERBAL-TINI

TITOS, GARDEN LEMON THYME, DOLIN
WHITE VERMOUTH, ELDERFLOWER

MEZCAL-MO NO.3

SOMBRA MEZCAL, LIME, & HOUSEMADE
CRANBERRY SYRUP

TO-GRONI \$40

GREEN HAT GIN, SWEET VERMOUTH, &
DON CICCIO AMBROSIA

MOUNTAIN VALLEY SPARKLING WATER \$5
(1 LITER)