

CHEFS MENU & WINE PAIRING
7/29-8/2

PIERRE PAILLARD 'LES TERRES ROSES XV' Rose Champagne /NV/FR

MATTHIASON Chardonnay /2018/CA

HARDY MAISON FONDEE EN Cognac /FR



MOON VALLEY FARM NEW POTATOES

melted raclette, Edwards Surryano ham, & charred sweet onions

OR

SPICED OKRA

smoked black bass, ember roasted cauliflower, cucumber yogurt, & chive oil

ORCHARD POINT OYSTERS

pickled watermelon mignonette

(\$18 SUPPLEMENT)



EGGPLANT & RICOTTA BARBAJUAN

Sun Gold tomatoes, fennel, garden pesto, & sunflower seeds

OR

CAPE MAY CLAM POT

chorizo, white wine, dijon, garlic confit, summer peppers, & thick cut fries

OR

WOOD GRILLED RIBEYE

The Farm at Sunnyside scallions, sweet potato greens, & smoked heirloom tomato butter

(\$15 SUPPLEMENT)



SMITH ISLAND BOSTON CREAM PIE

vanilla pastry cream, yellow butter cake, & chocolate glaze

OR

SALTED CARAMEL & BENNE PROFITEROLES

house-made vanilla ice cream



3 COURSE MENU \$55

WINE PAIRING \$35

VEGETARIAN OR CAN BE MADE VEGETARIAN

22% service charge added to all bills

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.*

Wine

| Sparkling | | Red | |
|--|---------|--|---------|
| CASTEL D'AGE 'ANNE MARIE' <i>Cava/2015/ES</i> | \$14/55 | FOLK MACHINE 'PARTS & LABOR' <i>Carnignan, Grenache, Syrah/2017/CA</i> | \$14/55 |
| MONT MARCAL ROSADO <i>Rose Cava/2017/ES</i> | \$14/55 | GUIMARO 'AMANDI' <i>Mencia/2018/ES</i> | \$14/55 |
| PIERRE PAILLARD 'LES TERRES ROSES' <i>Rose Champagne/NV/FR</i> | \$120 | VAN DUZER WILLAMETTE VALLEY <i>Pinot Noir/2017/OR</i> | \$17/65 |
| LAHERTE FRERES 'LES 7' <i>Champagne/NV/FR</i> | \$190 | DOMAINE JEAN ROYER <i>Chateaufeuf Du Pape/2017/FR</i> | \$95 |
| | | VAN DUZER 'KALITA' VINEYARD <i>Pinot Noir/2014/OR</i> | \$110 |
| White | | GARGIULO 'MONEY ROAD RANCH' <i>Cabernet/2016/CA</i> | \$150 |
| ERIC KENT <i>Sauvignon Blanc/2018/CA</i> | \$15/60 | Rosé | |
| ICONIC <i>Chardonnay/2017/CA</i> | \$18/70 | LIMERICK LANE <i>Syrah, Mourvèdre, Grenache/2018/CA</i> | \$14/55 |
| GARGIULO <i>Pinot Grigio/2017/CA</i> | \$80 | CHATEAU PRADEAUX <i>Mourvèdre & Cinsault/2019/FR</i> | \$58 |

BEER \$8

OLD ORIOLE PARK: BOHEMIAN LAGER
PEABODY HEIGHTS BREWERY | MD

POUNDA GOLD DRY CIDER
SUPREME CORE CIDER | DC

EL GUAPO AGAVE IPA
O'CONNOR BREWING COMPANY / VA

COCKTAILS \$15

RAMP GIBSON
TINKERMANS GIN, DRY VERMOUTH, &
RAMP LIQUID

GARDEN HERBAL-TINI
TITOS VODKA, HOUSE-MADE LEMON
THYME SYRUP, & ELDERFLOWER

FASHIONABLY LATE
FILLABUSTER BOONDOGLER WHISKEY,
AMARO, CITRUS BITTERS

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

STRAWBERRY BOLIVIAN
SINGANI, HOUSE-MADE STRAWBERRY
SYRUP, & PINEAPPLE JUICE

CHERRY LIMEADE
GIN, GREEN CHARTREUSE, DON CICIO
CERASUM, GRENADINE, & LIME

MEZCAL MO NO.3
SOMBRA MEZCAL, CRANBERRY SYRUP,
LIME, & DON CICCIO AMBROSIA

BELLINGHAM
EL HUMOSO TEQUILA, NECTERINE, AJI
PEPPER, & LEMON