



Winter Menu
Anniversary Edition

in the beginning

FRIED OYSTERS ROCKEFELLER \$13

In our interpretation of this classic, we dust our local oysters in cornmeal, making the result gluten free. Perched atop an oyster shell, accompanied by kale and Virginia country ham, the oysters are finished with a champagne froth.

TWO WAY DUCK* \$15

Maple rosemary duck breast is layered with crispy duck confit, fried pork belly, and a sweet potato croquette. Cherry ginger gastrique and goat cheese mousse stand in for butter and syrup in this breakfast inspired dish.

LOBSTER FONDUE \$16

Sherried lobster cream is blessed with more body from melted fontina and parmesan. With a hint of jalapeno, this dip has some sass. Crostini made from our fresh bread makes a great companion.

STEAMED MUSSELS AND CHIC PEAS \$15

A feta fritter adorns a combination of mussels, grilled octopus, red onion, and chic peas with a roasted red pepper sauce.

WINTRY MIX BISQUE \$8

A bisque of butternut and kabocha squashes, apples, pears, sweet potatoes, and pumpkin spice brings everything we love about the autumn months together. Topped with a salted maple cream to make it irresistible.

ROASTED BEET SALAD \$8

Golden and red baby beets are roasted, chilled, and paired with mascarpone, orange, and a basil orange blossom vinaigrette.

WINTER HARVEST GREEN SALAD \$8

Path Valley Farm's field greens are adorned with pomegranate, apples, manchego, toasted walnuts, and a cider vinaigrette.

DRAGON CREEK SWEET COUSINS* \$15

A very fresh and clean tasting oyster harvested about 100 miles down river from Cedar Knoll at Nomini Creek.

RAPPAHANNOCK RIVER* \$18

Where the mineral rich waters flowing from the Blue Ridge Mountains down the Rappahannock River join the waters of the Chesapeake, you will find this well balanced oyster, which starts sweet and finishes with a little hint of the sea.

TOM'S COVE CHINCOTEAGUE* \$15

A Virginia classic oyster from Chincoteague Bay. Oysters from its waters pack the full salt wallop of the Atlantic.

VEAL TONNATO CARPACCIO* \$14

This classic Italian dish is highlighted by thin slices of black pepper encrusted veal tenderloin. Sushi grade tuna is used to make a cream sauce laced with lemon over a fennel, radish, and caper berry salad.

showcase

RAINBOW TROUT \$29

East meets West when our pan seared Carolina trout, Palau rice, and cilantro mint chutney hit the plate. Fried Virginia peanuts and applesauce balance the dish.

PICANHA STEAK* \$36

This flavor-packed top sirloin is from the same cut as a Brazilian steak. To honor it's origins, we have placed it with chimichurri, a ruby port compound butter, fried brussel sprouts, and shoestring yucca fries.

SHORT RIBS \$32

The flavors of coffee and cocoa spice up our short ribs, which are chargrilled then braised for five hours. Served over a cassoulet of white beans, this cool-weather dish is sure to warm you up.

SCALLOPS AND LOBSTER RISOTTO \$38

Pan-seared jumbo sea scallops seasoned with lemon zest and extra virgin olive oil are paired with its friend from the deep blue. Butter poached lobster is perched atop Acquerello risotto, aka "the ultimate rice," aged one year and hailed for it's superior grain.

SCALLOPINI OF CHICKEN \$25

Free range chicken breast is tenderized and dusted with flour prior to pan frying it and deglazing with white wine. Brioche is used to make a savory bread pudding before pan searing and topping with melted brie and a caramelized fig and orange compote.

HAM CURED PORK TENDERLOIN \$30

Have you ever wanted your own personal ham? Well, this is your chance. This Heritage Farms Cheshire pork tenderloin from North Carolina is cured in brown sugar and spices before we roast it. Served with the ham is a blueberry gastrique, grilled persimmon, and sweet potato rosti with pecan streusel.

JUMBO LUMP CRAB CAKES \$32

Citrus and herb is combined with lump and jumbo lump crab, lemon zest, tarragon, and dill. Whole egg is used to create a soufflé effect and Japanese bread crumbs are added to hold it all together. Wilted kale and crushed olive oil potatoes accompany. Frisee and orange butter make a statement.

MANHATTAN GNOCCHI A LA VONGOLE \$28

Mussels and clams are steamed with tomato concasse, lamb merguez, and basil and served over toasted potato gnocchi.

WILD MUSHROOM TART \$21

We bake the tart shells daily and fill them with stewed mushrooms and a parsnip custard. A radicchio and arugula salad with fried cauliflower tops the tart.

*Items marked with an asterisk may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.