



Early Fall Menu
1st 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* \$13

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

LOBSTER "PROFITEROLLS" \$16

This take on a New England favorite calls for a pate a choux, a French pastry, as the roll. Tarragon aioli, tender mache, and tomato candy make the dish complete.

STEAMED MUSSELS \$15

Mussels from Prince Edward Island are steamed with sauteed granny smith apples, bacon, fennel, ginger, and orange. We serve it along with grilled bread for dipping.

TRUFFLED CORN AND GARLIC BISQUE \$8

Corn husks are steeped in buttermilk and cream to add rich layers of corn flavor to our early fall bisque. Garlic cloves add a sweet malty quality to the soup which is finished with truffle oil.

ROASTED BEET SALAD \$8

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

EARLY HARVEST GREEN SALAD \$8

Path Valley Farm's field greens are adorned with Smokehouse apples, blue cheese, 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.

TUNA TARTARE NICOISE* \$13

Sushi grade tuna, the feature of this classic salad from Nice, mixes up with tarragon, EVOO, and lemon zest. Tender mache, pickled French beans, Peruvian potato chips, soft boiled egg, cured olives, and tomato vinaigrette snazz it up.

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 chimmichurri, a ruby port compound butter, fried brussel sprouts, and shoestring yucca fries.

BONELESS LAMB RACK* \$34

We grill and roast this boneless lamb rack before dusting it with pistachios. Roasted grapes in a port wine sauce and cilantro mint chutney provide complimentary flavors to the lamb. Buttermilk polenta and harvest vegetables accompany.

JUMBO SCALLOPS AND LOBSTER \$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 truffled parsnip mousse with wild mushrooms and a lobster cream.

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.

ALMOND CRUSTED PORK TENDERLOIN \$30

Roasted pork tenderloin seasoned with brown sugar and spices is topped with toasted almonds. Fried pork belly, rests on roasted acorn squash, and is accompanied by heirloom beans, a rhubarb butter, and honey fried acorn squash seeds.

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.

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.