



Summer Menu
2nd 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

A breakfast inspired blending of maple rosemary duck breast, crispy duck confit, applewood bacon, and a cornmeal infused Johnnycake. A cherry rhubarb gastrique and goat cheese mousse stand in for butter and syrup.

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, fennel, ginger, and orange. We serve it along with grilled bread for dipping.

ARUGULA SALAD \$8

Arugula, seasoned with olive oil, black pepper, and lemon is studded with grapes, apples, radish, shaved manchego, and a white balsamic vinaigrette.

ROASTED BEET SALAD \$8

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

SUMMER GARDEN SALAD \$9

Nappa cabbage and cucumber provide a supportive bed for baby heirloom tomatoes, buttermilk dressing, and sunflower seeds.

DRAGON CREEK SWEET COUSINS* \$15

A very fresh and clean tasting oyster harvested about 100 miles down river from Cedar Knoll at Nomini Creek. Our chefs will soon be harvesting these alongside our local watermen.

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 its origins, we have placed it with chimichurri, 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, squash, and eggplant 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 fava bean "hummus" and grilled corn with a summer garlic and corn bisque to show off our version of succotash.

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 St. Andre's brie and a caramelized fig and orange compote.

SINGAPORE STYLE MARYLAND SOFT SHELLS \$35

Tempura fried soft shell crabs are tossed in a tangy, spicy, sweet sauce made with the flavors of chili, tomato, garlic, lime, ginger, and cilantro. Served with summer vegetables and Palau rice to help cool it down.

ALMOND CRUSTED PORK TENDERLOIN \$30

Pork tenderloin is seasoned with brown sugar and spices before rolling in toasted almonds and roasting. Fried pork belly, sweet and sour slaw, black eyed peas, and a peach stew give it a summer twist.

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.

PANAMANIAN LANE SNAPPER \$35

Lane snapper is a beautiful specimen with silvery pink skin that is prized for its tasty white meat. We pan sear it and serve it with garlic lime grilled jumbo shrimp. A white wine, lemon, and tomato stew, baby red bliss potatoes, and sauteed okra provide a supportive background for the main attraction.

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.