

# M E N U

## STARTERS

- Cheese & Charcuterie** 28.  
artisanal local, domestic and imported  
meats, cheeses and accompaniments
- Crispy Chicken Wings** 16.  
buffalo, bbq, or old bay
- Crispy Artichokes** 16.  
lemon, goat cheese, capers,  
smoked chili oil, garlic breadcrumbs
- Chesapeake Crab Dip** 20.  
jumbo lump crab, old bay, pita
- Caesar Salad** 15.  
romaine, parmesan, croutons,  
caesar dressing
- Farmers Market Salad** 16.  
field greens from Bella Vita Farms,  
berries, goat cheese, candied sunflower  
seeds, sherry vinaigrette
- Beet Salad** 16.  
mixed beets, whipped feta, citrus  
segments, wildflower honey  
vinaigrette

*Add to salads*

*Chicken 8, Steak 12, Crab Cake 12*

## MAINS

- Farmhouse Burger\*** 22.  
aged beef brisket, Brown Cow Creamery  
cheddar, pickles, farmhouse sauce,  
bacon jam
- Pickle Back Fried Chicken** 18.  
spiced oil, buttermilk ranch, lettuce  
pickles
- Wild Caught Blue Catfish Sandwich** 16.  
panko crusted, coleslaw, pickles, tartar
- Jumbo Lump Crab Cake** 36.  
cole slaw, succotash, remoulade
- NY Strip Steak\*** 35.  
confit potatoes, grilled asparagus, mushroom,  
green peppercorn jus
- Spring Gnocchi** 24.  
spring peas, parmesan, garlic confit
- Lamb Flatbread** 28.  
merguez, naan, tzatziki, pickled onions and  
peppers, torn mint

## Our Local Partners

Deere Valley Farms  
Brown Cow Creamery  
Moo Cow Creamery  
Bluffing Goat Farm  
Bella Vita Farm  
Trippy Goat Distillery  
Fallen Oak Distillery  
Lone Oak Brewery  
Silver Branch Brewery  
Waredaca Brewery

*\* Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.*