



dinner MENU

STARTERS

Peach Flatbread <small>NEW</small>	14	Strawberry Burrata <small>V</small>	15
Grilled Peaches Goat Cheese Prosciutto Arugula Balsamic Glaze		Macerated Strawberries Arugula Basil Toasted Pine Nuts Crostini	
Shrimp Cocktail <small>GF</small>	16	Market Fresh Oysters* <small>GF</small>	13
Lemon Cocktail Sauce		1/2 Dozen Cucumber Mignonette Cocktail Sauce	
Baked Crab & Spinach Dip <small>NEW</small>	13		
Pita Chips			

SOUPS

Chili <small>GF</small>	5 7 14	Gumbo <small>GF</small>	6 9 13
Onion Soup Au Gratin	7	Soup Du Jour	5 7 10

SALADS

Chicken +5 | 4oz. Salmon* +8 | 8oz. Salmon* +14 | Shrimp +10 | Crab Cake* +14 | 6oz. Filet* +14 | Falafel +4

Watermelon & Feta <small>NEW GF V</small>	8	Pomegranate Apple Salad <small>NEW GF V</small>	13
Compressed Watermelon Arugula & Mint Salad		Mixed Field Greens Apples Goat Cheese Red Onion Pomegranate Quinoa Pepitas Meyer Lemon Vinaigrette	
Baby Iceberg Wedge	12		
Caesar Salad <small>V</small>	12	Goochland Farms <small>GF V</small>	14
Ahi Tuna Salad*	16	Field Greens Pistachios Dried Cherries Blackberries Cucumbers Red Onion Feta Cheese Poppy Seed Dressing	
Rare Sesame Crusted Tuna Field Greens Cucumbers Carrots Supreme of Blood Orange Crispy Wontons Ginger-Orange Dressing		Hermitage Country Cobb	13
Beet & Goat Cheese <small>GF V</small>	13	Romaine Green Onion Chopped Egg Bacon Tomato Corn Cucumber Bleu Cheese Crumbles Fried Chicken	
Field Greens Roasted Beets Apples Candied Walnuts Pickled Onions Goat Cheese Apple Cider Vinaigrette			

SIGNATURE ENTRÉES

First Course of Soup, House or Caesar Salad | French Onion Soup +5 | Wedge Salad +4

Blackened Pomegranate Salmon <small>NEW</small>	19 29	Maryland Style Crab Cakes <small>NEW</small>	16 32
Pomegranate Salsa Sautéed Kale Orzo		French Fries Tartar Sauce Arugula & Tomato Salad	
Fried Chicken	24	Braised Beef Pappardelle	24
Buttermilk Frenched Breast Mashed Potatoes Green Beans White Gravy		Caramelized Onion Sautéed Mushroom Balsamic Cream Parsley Breadcrumbs	

BUTCHER'S BLOCK

First Course of Soup, House or Caesar Salad | French Onion Soup +5 | Wedge Salad +4
Served with Pan-Roasted Cacio e Pepe Brussels Sprouts, Garlic Parsnip Purée

6oz Petit Filet Mignon*	26	16oz Ribeye <small>NEW</small>	34	10oz Filet Mignon*	34
		Blackened or Grilled			

GF-Gluten Free V-Vegetarian VG-Vegan

*Disclaimer: Items may be cooked rare to well done and/or may contain raw or undercooked ingredients. Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses, especially if you have certain medical conditions. Alert your server if you have special dietary requirements.