



## Autumn 2018

### Small Plates

<b>French Baguette</b>	4
House Infused Rosemary Oil	
<b>Marinated Gigante Beans</b>	8
Red Onion, Sweet Peppers, Lemon	
<b>Pimento Cheese*</b>	8
Vermont Cheddar, Peppadew Peppers, Pecans	
<b>Charred Brussels Sprouts</b>	8
Anchovies, Red Pepper Flakes, Lemon Zest	
<b>Castelvetrano Olives</b>	8
<b>Amish Chicken Livers*</b>	8
Pan Seared Liver, Caramelized Onion, Verjus, Brioche	
<b>Burgundy Escargots</b>	8
Garlic & Parsley Butter	

\*\* \$5.00 For Happy Hour Wednesday-Friday 4:00-7:00pm \*\*

### Soup & Salads

<b>Smoked Ham Consommé</b>	10
Root Vegetables	
<b>Salsify Velouté</b>	10
Duck Confit, Parsley, Truffle Oil	
<b>Warm Lentil &amp; Radicchio Salad</b>	14
Golden Raisins, Roasted Hazelnuts, Ricotta & Nettle Dressing	
<b>Bok Choy &amp; Ashed Goat Cheese Salad</b>	14
Butternut Squash, Watermelon Radishes, Apples, Candied Pecans, Brown Butter Vinaigrette	

### Sandwiches

<b>Croque Monsieur</b>	15
Col. Newsom's Ham, Mornay Sauce, Cheddar	
<b>Coffee Rubbed Beef Brisket</b>	15
Crispy Slaw, Gochuyang Mayo*	

### Entrees

<b>Braised Beef Cheeks</b>	24
Carrot & Ginger Puree, Kale, Red Wine Jus	
<b>Alsatian "Choucroute Garnie"</b>	27
House-Made Sauerkraut, Pork Shank & Belly, Kielbasa, Potatoes, Mustard	
<b>Hanger Steak*</b>	27
Roseda Farm Grass-Fed Beef, Fricassée of Autumn Vegetables, Green Peppercorn Sauce	
<b>Mushroom Pappardelle</b>	24
Oyster Mushrooms, Cream, Parmesan, Paprika	

#### **Our Purveyors**

Del Ray Farm, Va  
Path Valley Farms, Pa  
Pipe Dream Fromage, Pa  
Chapel Hill Farm, Va  
Roseda Beef Farm, Md  
Panorama Baking Co, Md

\*Consuming Raw Or Undercooked Meat, Seafood, Shellfish Or Eggs  
May Increase Your Risk Of Foodborne Illness