today’s aperitif
CHESAPEAKE SPRITZ ... Forhave Red aperitivo, Don Cicco & Figli Cinque aperitivo bianco, sparkling wine, sparkling water — 12.

today’s cocktails
FARMER’S DAUGHTER ... Cucumber-rested vodka, fresh watermelon, verjus, mint — 15.
TOKYO DINER ... Karoo gin, plum shrub, green tea, honey, shiso, sake — 16.
GIN & TARRAGON ... Tarragon-rested organic Prairie gin, tonic water — 14.
PORCH SWING ... Old Forester bourbon, peach, oolong tea, fresh lemon — 18.
CONCRETE ROSE ... WK black raspberry syrup, fresh lemon, sparkling water (alcohol free) — 10.

house cocktails
YOUR CROSS TO BEAR ... Karoo gin, sherry-finished whiskey, dry vermouth, spruce tip pickle — 20.
HONEY BEAR ... Equiano Rum, Falernum, fresh lime, honey syrup — 18.
DUST TO DUST ... Banhez mezcal, Cinque aperitivo bianco, lime syrup, lemon — 18.

a glass of wine
BUBBLES — ‘Quarticello ‘Despina’ Blanco, Emilia-Romagna 2020 ...14./60.
WHITE — Arneis, Malabaila ‘Le Tre’, Italy 2021...15./60.
Pinot Grigio, Ognois, Terre Siciliane, Italy 2021...12./45.
ORANGE — Eva de los Santos, Altos de Montanchez ‘Vegas Altas’, Spain 2021 ...15./60.
ROSE — Old Westminster, MD 2021...15./60.
RED — Pinot Noir, Cooper Mountain, Willamette Valley, OR 2021 ...15./64.
Syrah, CEP ‘Estate,’ Sonoma Coast, CA 2018 ...17./65.
CHILLED RED — Rosso, Angelo Negro, Italy 2020...16./68.
Zweigelt, Geyerhof ‘Stockwerk’, Austria 2019 ...16./68.

beers on draught
Other Half Blue Crab IPA, DC ...10.
Guilford Brewing Irish Red Ale, MD ...10.
Green Farmer Pale Ale, MD ...10.
Utica Club Pilsner, NY ...10.

To make a prairie it takes a clover and one bee.
One clover, and a bee.
And revery.
The revery alone will do.
If bees are few.
— EMILY DICKINSON

tonight
Tavern Board, deviled eggs, fennel salami, rockfish rillette, aged gouda, crudite, ...and more — 14./21.

Scrapple Musubi, white grits, benne furikake, bloomin’ onion — 11.

Heirloom Tomato Gazpacho, Jumbo lump crab, cucumbers, shallots, herb granita — 17.

Green Salad, young lettuces, herbs, & shoots; vincagrette or buttermilk dressing — 15.

Soybean Dosa, roasted summer squash, cauliflower, mint chutney, sorghum condiment — 17.

Foraged Chanterelle Mushrooms, ricotta tortelloni, sweet corn, chervil — 21./35.

Southern Maryland Stuffed Ham, greens, carrot jam, mustard, green tomato chow chow, buttermilk biscuits — 14.

Pit Beef Carpaccio, horseradish mayonnaise, pickled red onions, benne miso, garlic breadcrumbs — 18.

In a Savory Pie
smoked clams, potatoes, pole beans, cream, leeks — 22.
various mushrooms, peas, celery, shallot, black pepper — 19.

Maryland Style Fried Chicken, mushrooms, herb waffles, cream gravy — 38.

Pork Schnitzel, everything crumb, summer peppers, sweet corn crema, cilantro, lime — 33.

Chesapeake Curries, local garlic, ginger, turmeric, with root vegetables, spices, whole spelt roti — 37.

Taylor Island Crab Cake, sweet corn pudding, tomato confit, herbs, spelt bread — 44.

Rye-aged Ribeye au Poivre, blue cheese potato pate, mushrooms, roasted garlic condiment, Rittenhouse rye — 65.

SIDES FOR THE TABLE
summer squash, benne chili crisp — 9.
blistered shishito peppers, dulse — 9.
cherry tomato Provencal — 7.
French fries — 6.

TAVERN BURGER
half lb. house ground local beef shortrib & ribeye, cheddar, sweet potato bun, fries — 21.

CRAB SERVICE
chilled: crab salad, tomato aspic, tarragon
baked: Crab Pot, crudite, crackers
fried: crab fritters, tartar & cocktail sauce

for two or more guests 65.

CRAB POT, CRAB SALAD, CRAB FRIITERS, TARTAR & COCKTAIL SAUCE

Pork Schnitzel, everything crumb, summer peppers, sweet corn crema, cilantro, lime — 33.

Chesapeake Curries, local garlic, ginger, turmeric, with root vegetables, spices, whole spelt roti — 37.

Taylor Island Crab Cake, sweet corn pudding, tomato confit, herbs, spelt bread — 44.

Rye-aged Ribeye au Poivre, blue cheese potato pate, mushrooms, roasted garlic condiment, Rittenhouse rye — 65.

CHEESE SERVICE
Chapel’s Country Creamery Bay Blue Eccles cake, peaches — 18.
Your dinner directly supports our region’s regenerative family farms and community producers. In the last 15 years, Woodberry Kitchen has returned more than $25 million to our local food ecosystem. For more about our approach to sourcing, scan the QR code.

Growers & makers supported by tonight’s menu: Karma Farm, One Straw Farm, Third Way Farm, Rettland Farm, Liberty Delight Farms, & Keepwell Vinegar

**WINES**

**BY THE BOTTLE**

**PÉT-NAT TEA (2.5% ABV)**

Ama Pét Nat ‘Bat Sencha’, Irun, Spain 2020...99.

WK exclusive: Aged Basque sparkling tea, brewed from Sencha Yabukita tea

Ama Pét Nat ‘Hiru’, Irun, Spain 2020...99.

Aged Basque sparkling tea, brewed from Malawi Green and White Peony teas

**SPARKLING**

Folicello Lambrusco ‘Il Rosso’, Emilia-Romagna, Italy 2021...60.


Faniel et Fils Agapanse Brut NV, Champagne, France...29.

Mouzon-Leroux Extra Brut, ‘L’Atavique Tradition’ NV, Champagne, France...199.

Vilmart & Cie Brut ‘Grand Cellier’ NV, Champagne, France...249.

**CIDER**


Cidrerie Du Vulcain ‘Raw Boskoop’, Fribourg, Switzerland 2020...85.

Cidrerie Du Vulcain ‘Transparente’, Fribourg, Switzerland 2020...85.

iSastegi ‘Sagardo Naturala’, Tolosa, Spain...48.

**WHITE**

Honig Sauvignon Blanc, Rutherford, CA 2022...64.

Karl Josef Riesling ‘Kabinett’, Mosel, Germany 2020...44.

Old Westminster Chardonnay, MD 2021...69.

Can Sumoi Xarel-lo, Penedes, Spain 2020...55.

Ch. Graville Lacoste Graves, Bordeaux, France 2021...69.

Leitz Riesling ‘Eins Zwei Dry’, Rheingau, Germany 2020...50.

SAMsARA Chardonnay ‘Sta. Rita Hills’, Goleta, CA 2019...85.

Dom. Weinbach Riesling ‘RBO’, Alsace, France 2021...89.

Jean-Marc Brocard Chablis ‘Sante Claire’, Burgundy, France 2020...79.

**RED**

La Roche Buissiere ‘Petit Jo’, Cotes du Rhone, France 2020...62.

Telmo Rodriguez Corriente, Rioja, Spain 2020...57.

Benastra ‘La Petite Soeure’, Cotes Catalanes, France...51.

J. Drouhin Bourgogne, Burgundy, France 2020...89.

Thivin Cote de Brouilly Beaujolais, France 2021...82.

Tinto Pesquera, Ribera del Duero, Spain 2019...65.

St. Innocent Pinot Noir ‘Monttazi Vineyard’, Willamette Valley, OR 2018...99.

Sang des Cailloux ‘Froureto’, Vacqueyras, France 2019...79.

Sarl Laforge ‘Saint Roch’, Cotes du Roussillon, France 2017...50.

Ridge Zinfandel ‘Three Valleys’, CA 2020...79.

Poggio Antico Rosso di Montalcino, Tuscany, Italy 2020...99.

Tablas Creek ‘Cotes de Tablas’, Paso Robles, CA 2020...116.

**amazing Altare**

Altare Langhe Rosso, Piemonte, Italy 2018...150.

Altare Barolo Arborin, Piemonte, Italy 2017...225.

Altare Barolo Cerretta Riserva, Piemonte, Italy 2015...255.

**better with age**

Dom. de la Mordoree Chateauneuf-du-Pape ‘La Reine des Bois’, Rhone, France 2004...190.

Ch. Beaucastel Chateauneuf-du-Pape, Rhone, France 1995...280.

Paul Jaboulet Aine Hermitage ‘La Chapelle’, Rhone, France 1998...350.

Paul Jaboulet Aine Hermitage ‘La Chapelle’, Rhone, France 1999...360.

Guigal Cote Rotie ‘Chateau d’Ampuis’, Northern Rhone Valley, France 1999...420.

Lecheneaut Nuits St. Georges ‘Les Damodes’, Burgundy, France 2002...240.

Jayer-Gilles Echezeaux ‘du Dessus’, Burgundy, France 2005...440.

Ridge Monte Bello Cabernet Sauvignon, Santa Cruz, CA 1991...800.

Valdicava Brunello di Montalcino, Tuscany, Italy 1999...285.

Giacosa Barolo ‘Falletto’, Tuscany, Italy 1999...380.