DESSERTS

Trio of Santiago Chocolates  10
assortment of flavors, accoutrements

Dark Chocolate & Peanut Butter Torte  8
peanut butter cookie crumb, chocolate shell, whipped cream

Wayside Produce Pumpkin Cake  8
cardamom pear icing, sesame miso pepita crumble

Critzer Farm Pink Lady Apple Cobbler  8
ginger molasses cookie, whipped cream

Artisan Cheese Board*  16
meadow creek dairy “appalachian” cow’s milk, VA
hooks cheese company “ewe calf to be kidding” cow’s milk, WI
firefly creamery “merry goat round” goat’s milk, MD
season’s yield baguette, accoutrements

PORT | SHERRY | DESSERT WINE

The Rare Wine Company Selection of Madeiras:  14

“Charleston” sercial | “Savannah” verdehlo | “Boston” bual | “New York” malmsy

Valdespino amontillado sherry  10
Emotions “de la tour blanche” 2020 sauternes  11
Michael Shaps Raisin d’Etre white  14
Rockbridge “V d’Or” ice wine  12
Broadbent ruby port  8
Graham’s 20 yr tawny port  16
El Candado pedro ximinez sherry  10

Items with an * may be served raw or unpasteurized. Consuming raw or under cooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food borne illness.
FOR THE TABLE

Bruléed Cast Iron Cornbread  9
(mainstreet farmstead whipped butter, wenger’s concord grape jam

Artisan Cheese Board*  16
(meadow creek dairy “appalachian” cow’s milk, VA
hooks cheese company “ewe calf to be kidding” cow’s milk, WI
firefly creamery “merry goat round” goat’s milk, MD
season’s yield baguette, accoutrements

Polyface Chicken Liver Pate  13
(house pickled vegetables, whole grain mustard, season’s yield crostini

STARTERS

Wayside Produce Curried Honeynut Squash Soup   8
(lime creama, micro cilantro

Korean Style Grilled Short Rib   13
(white rose benne seed miso, sweet potato hoisin tamari glaze, asian greens

Virginia Blue Crab Fritters*  14
(frisée, togarashi remoulade

Local Black Garlic Caesar*  8
(poplar ridge farm kale, cornbread croutons, parmesan reggiano

Malcolm’s Market Roasted Delicata Squash Salad   9
(feta cheese, malcolm’s market arugula, apple, cider vinaigrette
curry toasted pepitas

Burner’s Beef Tartare*  14
(poplar ridge farm pea shoots, cured egg yolk, sauce gribiche
season’s yield crostini

Kellum’s Cornmeal Fried Oysters*   14
(poplar ridge farm spring onion tartar sauce, frisée

LOCAL STEAK SELECTIONS*

<table>
<thead>
<tr>
<th></th>
<th>Burner’s Beef</th>
<th>Burner’s Beef</th>
<th>Seven Hills</th>
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<tbody>
<tr>
<td>Sirloin</td>
<td>10oz 30</td>
<td>10oz 38</td>
<td>3 per oz</td>
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<tr>
<td>Ribeye</td>
<td></td>
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<td>10oz 38</td>
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(black garlic steak sauce | horseradish aioli

Add to any dish | Atlantic Sea Scallops*  16

Crispy Skin Chesapeake Bay Rockfish   34
(poplar ridge farm fairytale eggplant, baby bok choy, fae & fauna oyster mushrooms
charred eggplant purée

Polyface Farm Vinegar Braised Chicken   25
(roasted bell peppers & onions, edwards surry sausage, pickled fennel & shallot
stewed tomato broth, anson mills carolina gold rice

Farm & Sparrow Semolina Fettuccine   22
(wayside produce sage & shallot cream sauce, roasted butternut squash
swiss chard, parmesan reggiano

add autumn olive farm pork & burner’s beef meatball   6

Autumn Olive Farm Pork Duo   28
(twice cooked pork belly, carolina bbq braised pulled pork, kirby farm collard greens
wade’s mill cheddar & bacon grits, apple & fennel slow

Malcolm’s Market Candy Onion & Swiss Chard Risotto  22
(lemon, parmesan reggiano

SIDES

Anson Mills Bacon Cheddar Grits   5

Malcolm’s Market Braised Collard Greens   5

Yukon Gold Mashed Potatoes   5

Season’s Yield Baguette with Georgia Olive Oil   6