

MENU

APPETIZERS

Caesar Salad 14.
romaine, parmesan, croutons,
black garlic caesar dressing

Local Farmers Market Salad 14.
strawberries, rhubarb,
tarragon vinaigrette

Add Shrimp \$8, Steak \$14, Chicken \$6

Cheese & Charcuterie 28.
local cheeses and artisanal meats

Duck Poutine 15.
fries, duck gravy, duck prosciutto,
cheese curds

Yellowfin Tuna Tartare 18.
avocado, Calabrian chili vinaigrette

Crispy Chicken Wings 16.
green onion, garlic, cool ranch
dipping sauce

Crispy Cauliflower 14.
Chesapeake bay hot sauce aioli

MARKET TABLE

Grilled Flatbread 15.
asparagus, mushrooms, fontina,
pine nuts

English Pea Soup 13.
spiced crème fraiche, croutons

Green Chickpea Hummus 14.
crudité, pita

LOCALLY SOURCED VENDORS:

One Acre Farm
BellaVita Farm
Deer Valley Farms
Brown Cow Creamery

SANDWICHES

Served with crinkle-cut fries

Pastrami & Rye 19.
pastrami, cabbage,
thousand island, swiss, pickles

Pickleback Fried Chicken Sandwich 17.
spiced oil, buttermilk ranch, lettuce,
pickles

Farmhouse Burger* 21.
aged beef brisket, Irish cheddar,
pickles, farmhouse sauce,
Benton's bacon jam, brioche bun

MAIN

Steak Frites 30.
skirt steak, king trumpet mushrooms
glazed cipollini onions, fries

Fried Organic Chicken 25.
biscuits, hot honey, jalapeno butter,
pickled peppers

Lumache Pasta 15.
spicy bolognese, herbs

Chesapeake Lump Crab Cakes 36.
whole grain mustard aioli, slaw

Rockfish 36.
meyer lemon risotto, wild ramps,
brown butter

Grain Bowl 20.
heritage grains, roasted carrots,
honeynut squash, cauliflower,
green goddess dressing

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