



SUMMER RESTAURANT WEEK 2026

— SNACKS —

Sweet Potato Roll (\$10pp)
Chesapeake Catfish, Preserved Ramp

Lamb Croquette (\$9pp)
Burnt Eggplant Jam, Benne Tahini

Maine Lobster (\$15pp)
Crispy Potato, Chives, Hyssop

— STARTERS —

Peach and Sungold Gazpacho
Grilled Crouton, Feta, Rooftop Herbs

Hearth Roasted Summer Vegetables
Anson Mills Farro Verde, Lemon, Basil

Corn Soup (supplement)
Grilled Scallop, Preserved Truffle, Basil

— ENTREES —

Fish and Grits
Pepperonata, Chives, Lemon

Grilled Roseda Farms Bavette Steak Diane
Maitake Mushroom, Cognac, Mustard, Potato Darphin, Horseradish, Chives

— SIDES —

Anson Mills Yellow Cornbread \$16

— DESSERT —

Baked Virginia
Peanut Ice Cream, Chocolate Chess Pie, Toasted Meringue

Peach Blackberry Crisp
Vanilla Ice Cream