

RESTAURANT WEEK

SUMMER 2025

65 PER PERSON

SELECT ONE PER COURSE

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FARM HEIRLOOM SALAD

VIRGINIA HEIRLOOM TOMATOES, WHIPPED FIREFLY
FARM GOAT CHEESE, HONEY-LAVENDER VINAIGRETTE,
BASIL

EASTERN SHORE BEET & CITRUS SALAD

RED WATERCRESS, CANDIED PEANUTS, ORANGE,
CITRUS VINAIGRETTE

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OVOKA FARMS WAYGU OSSO BUCCO

SMOKED CHEDDAR GRITS, GREMOLATA,
BONE MARROW BUTTER

BRAISED CARAFLEX CABBAGE

SUNCHOKÉ PURÉE, MOREL MUSHROOMS,
FAVA BEANS, MINT-BASIL SALAD

MID-ATLANTIC TILE FISH

GOLD CAROLINA RICE GRITS, ENGLISH PEAS,
TOMATO MEDLEY, SPRING RADISHES

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PEACHES & CREAM TART

VEGAN

Pricing does not include tax or gratuity.
Full table participation is kindly
requested for Restaurant Week.

ESTUARY