

FIRST COURSE

Heirloom Tomato Salad (PA)

black berries | shaved walla walla onions 13
heirloom cherry tomatoes | roasted pepper vinaigrette

Cervena Venison Tartare (NZ)*

tomato pickle aioli | salt & vinegar potato chips 16

Berkshire Pork Fennel Sausage Bolognese (VA)*

fettuccini | heirloom tomato | parmesan 13

Earth & Eats Baby Lettuce Salad (PA)

fresh antietam goat cheese | baby beets | melon 11
jerez vinaigrette

Seared Hudson Valley Foie Gras (NY)*

fresh huckleberries | champagne gastrique | house brioche 24

Charred Baby Carrot Salad (PA)

baby kale | fresh burrata cheese | crispy celeriac 11
banana pepper glaze

Caramelized Day Boat Scallops (MA)*

super sweet corn | chanterelles | morel jus 15

Skull Island Tiger Prawn (AU)*

baby arugula | chorizo | australian winter truffle vinaigrette 12

Fresh Summer Bean Salad (PA)

romano beans | fresh braised flageolet & coco rubico beans 10
cherry vinaigrette

North Carolina Shrimp Bisque (NC)*

little neck clams | maryland crab | fresh chick peas 14
lobster mushrooms

MAIN COURSE

Pan Seared Golden Tilefish (FL)*

baby eggplant | charred radicchio | capers | baby corn 25
brown butter | baby zucchini | watermelon jus

Pan Roasted Blue Nose Bass (NZ)*

heirloom italian globe artichoke | morels | baby leeks 27
super sweet corn | roasted tomato relish

Charcoal Grilled Rare Bluefin Tuna (NC)*

kabocha squash puree | sautéed fillet beans 32
roasted poblano peppers | uni vinaigrette

Cast Iron Seared Painted Hills Coulotte Steak (OR)*

lobster mushrooms | roasted purple peppers 27
braised fingerlings | yellow wax beans | red wine sauce

Herb Roasted Earth & Eats Rabbit (PA)*

yellow romano beans | abalone mushrooms 25
green chick peas | rabbit mousse | rabbit jus

Roasted Earth & Eats Chicken (PA)*

spiced blackberry jam | patty pan squash | sweet peppers 24
baby swiss chard | roasted chicken jus

Salt Meadow Lamb Duo: Roasted Leg & Braised Shoulder (BC)*

rossa bianca eggplant puree | blistered shishito peppers 36
wine braised red cipollini onions | baby ball zucchini | lamb thyme jus

Earth & Eats Summer Ratatouille (PA)

fairy tale eggplant | zucchini | heirloom tomatoes 21
roasted candy onions | shishito peppers | pesto vinaigrette

ask about custom vegetarian / vegan dishes, we have over 45 vegetables in house

Tasting Menu

77 / person

wine pairings 42 / person

Jumbo Lump Maryland Crab Salad

abalone | black garlic | osetra caviar
*Wolfer Estate "Summer in a Bottle" Rose
Long Island, NY 2016*

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Crisped Black Sea Bass

sweet corn | chick peas
uni vinaigrette
*Finca Valldosera Subirat Parent
Barcelona, ES 2013*

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Alaskan Sablefish

grey morels | roasted eggplant
morel jus
*Louis Jadot Chablis
Burgundy, FR 2015*

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Pan Roasted Porcelet

compressed peach | celery root
baby beets | cardamom port sauce
*Domaine De La Cote Pinot Noir
Santa Rita Hills, CA 2013*

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Pan Seared Elk Tenderloin & North Carolina Shrimp

yukon gold potato puree | australian winter
truffle | braised cipollini onion | red wine jus
*Billo Grenache
Priorat, ES 2015*

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Dark Chocolate Mint Fudge Brownie

mint chocolate ice cream | ganache
*M. Chapoutier Banyuls
Languedoc-Roussillon, FR 2014*

not a dessert person?
Jon's special selected cheeses
instead of the brownie
13 supplement

We sincerely thank you for your military, police, fire & rescue service. Please give us the opportunity to reduce your dinner by 20%

New Bar Construction New granite bar construction will begin before September. Come see it when it's done.

New Private Dining Rooms Coming We are building two new tasting / dining rooms and are hoping for a fall opening.

Brown Liquor Passion We are exploring many new and hard to find spirits. See our liquor list or check them out at the bar.

Raid Your Cellar Dinners Gather a group and indulge in a custom tasting menu matched to your cellared wines with no corkage fee.

"Dinner and a Demo" Cooking Classes Our first cooking class with Chef Jon sold out in one day. Give us your email and we will put you on the list for the upcoming schedule of classes.