F I R S T  C O U R S E
Earth & Eats Mixed Green Salad (PA)
shaved walla walla onions | sweet jalapeno | kale 13
lolla rosa
Salt Spring Mussel & Mizuna Salad (FL)*
sorrel | flagelloet beans | cucumber | mussel vinaigrette 14
sungold tomatoes
Earth & Eats Watermelon Salad (PA)
fresh antietam goat cheese | baby beets | blueberries 11
jerez vinaigrette
Seared Hudson Valley Foie Gras (NY)*
peach | mango | blackberry honey | house brioche 24
Charred Baby Carrot Salad (PA)
baby kale | fresh burrata cheese | crispy celeriac 11
banana pepper glaze | eggplant
Seared Bluefin Tuna & Tartare (CA)*
black radish | watermelon gazpacho | wasabi 16
Chicken Fried Softshell Crab (MD)*
shishito peppers | super sweet corn | baby ball zucchini 14
truffle mushroom jus
Hand Rolled Fettuccini (PA)
roasted sungold tomatoes | wild mushrooms | mimolette 13/24
Foraged Mushroom Soup (PA)
super sweet corn | aged sherry | green chickpeas 10

M A I N  C O U R S E
Crisped Madai Snapper (NC)*
baby eggplant | baby corn | patty pan squash 28
roasted tomato relish
Caramelized Sea Scallops (ME)*
super sweet corn | wild mushrooms | anise | roasted shallots 32
baby leeks | corn veloute
Grilled Hawaiian Monchong (HI)*
sautéed fillet beans | roasted poblano peppers 28
roasted pepper marmalade | smoked olive chimichurri
Pan Roasted Coulotte (AU)*
roasted fingerlings | wax beans | caramelized onions 28
wild mushrooms | red wine sauce
Salt Meadow Lamb Duo: Roasted Leg & Roulade (PA)*
egggplant puree | baby swiss chard | hearts of palm 36
green chickpeas | roasted tomatoes | thyme jus
Roasted Earth & Eats Chicken (PA)*
spiced blackberry jam | patty pan squash | sweet peppers 24
swiss chard | roasted chicken jus
Pan Seared Venison (NZ)*
hokkaido pumpkin fondue | blistered shishito peppers 32
chanterelles | apricot madeira glaze | roasted shallots
Earth & Eats Summer Ratatouille (PA)
fairetale 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
78 / person
wine pairings 42 / person
vegetarian tasting menus are available please ask!

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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.

We welcome by 20%