

# DINNER WINTER 2017

CHEF JOSHUA LABAN PERKINS

## ENTRÉES

- 21 | **LASAGNETTI**  
Roasted Mushroom, Cherry Glen Ricotta, Bechamel,  
Thyme and Garlic-Infused Olive Oil
- 22 | **CRISPY SKATE WING**  
Brown Butter Sauce, Mixed Cauliflower, Golden Raisin
- 24 | **CHESAPEAKE BLUE CATFISH**  
French Fries, Cole Slaw, Hushpuppy, Tartar Sauce
- 15 | **8 OZ. ROSEDA FARMS BURGER**  
Cheddar, Caramelized Onions, Mustard, Pickles
- 38 | **JUMBO LUMP MARYLAND CRAB CAKE**  
GW Hall and Sons Crab, *Hooper's Island, Maryland*  
Maryland Boardwalk Fries, Cole Slaw
- 27 | **BACON-WRAPPED TROUT**  
Fennel Stuffing, St. Mary's Greens,  
Mustard Seed Vinaigrette
- 24 | **FREEBIRD MARYLAND FRIED CHICKEN**  
Whipped Potatoes, White Gravy
- 34 | **BAKED ROCKFISH**  
Oxtail Lemongrass Broth, Jasmine Rice, Mango Salsa
- 32 | **ROASTED HALF JURGIELEWICZ DUCK**  
*Hamburg, Pennsylvania*  
Praline Sweet Potatoes, Cranberry Relish

## STEAKS AND CHOPS

*All plates come with one farm-fresh side and choice of sauce*

- 35 | **10 oz. TENDERLOIN FILET**
- 28 | **12 oz. FLATIRON**
- 36 | **14 oz. NY STRIP**  
*Roseda Farms, Monkton, Maryland*
- 49 | **16 oz. RIBEYE**  
*Roseda Farms, Monkton, Maryland*
- 38 | **10 OZ. CIBOLA FARMS BISON STRIP**  
*Culpepper County, Virginia*
- 32 | **WAGON WHEEL SMOKED PORK CHOP**  
*Mt. Airy, Maryland*

*Add a crab cake | 15*

*Add 4 fried oysters | 12*

**SAUCES** | *2 each for additional sauces*

OMG Steak Sauce  
Béarnaise  
Garlic Jus  
Chimichurri

## **APPETIZERS**

- 6 | **SWEET CORN HUSHPUPPIES**, Pepper Jam
- 8 | **CODDIES, SALTINES**, Yellow Mustard
- 5 | **PICKLED GARDEN VEGETABLES**
- 7 | **COUNTRY HAM BISCUITS**, Grainy Mustard
- 14 | **FRIED OYSTER**, Mushrooms, Leeks, Cheese Grits
- 18 | **CURED MEAT AND SEAFOOD BOARD**
- 14 | **AMISH CHEESE BOARD**, Seasonal Butter
- 15 | **CRAB IMPERIAL**, Farmhouse White Toast
- 9 | **SMOKED BEET KITFO**, Ethiopian Spices
- 13 | **ROSEDA BEEF TENDERLOIN TARTARE**, Flash Fried Old Bay Potato Chips
- 15 | **MARCHO FARMS CRISP SWEETBREADS**, BBQ Spice, Cucumber Dill Sauce

## **SOUPS AND SALADS**

- 10 | **MARYLAND CRAB SOUP**
- 10 | **OYSTER ARTICHOKE SOUP**, Spinach, Pernod
- 10 | **MIXED GREENS**, Dried Cranberries, Candied Pecans, Goat Cheese, Shaved Vegetables, Creamy Buttermilk Dressing
- 10 | **CAESAR**, Garlic Croutons, Alpen Kase
- 10 | **ROASTED BEET SALAD**, Candied Pistachios, Pickled Beet Vinegar

### **RAW BAR**

Check Out Our Local Oyster Bar Menu

## FARM-FRESH SIDES

- 9 | **GRILLED BROCCOLINI**, Smoked Tomato Vinaigrette, Cherry Glen Ricotta
- 6 | **MARYLAND BOARDWALK FRIES**
- 8 | **MAPLE-ROASTED WINTER SQUASH**, Pomegranate, Feta
- 8 | **CREAMY JASMINE RICE**
- 9 | **WOOD-ROASTED BRUSSELS SPROUTS**, Hazelnut Vinaigrette, Shaved Alpen Kase Cheese
- 9 | **BAKED MAC 'N CHEESE**
- 9 | **HONEY-ROASTED BABY CARROTS**
- 6 | **WHIPPED GOLD POTATOES**
- 7 | **ST. MARY'S COUNTY GREENS**, Kale, Cabbage, Red Chili, Corned-Ham Potlicker
- 8 | **PRALINE SWEET POTATO SOUFFLÉ**, Pecan Crumble
- 8 | **THIN BEANS**, Toasted Peanuts, Brown Butter
- 6 | **FRESH ORANGE CRANBERRIES**
- 6 | **CORNBREAD DRESSING**, Sage, Sweet Corn

Choice of **THREE** | 19

Choice of **FOUR** | 24

*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of food borne illness.*