

RAPPAHANNOCK

RAW BAR

Oysters* on the half shell ... 2.25/ea
Clams* - Olde Salt Clams on the half shell ... 1.50/ea
Oysters & Pearls* - 6 Rappahannock River Oysters, charred blood orange and mezcal granita, trout caviar ... 18

Caviar* Served with crème fraiche egg salad, house cracker
Trout ... 10/ ½ oz ... 18/oz
Grinnell ... 14/ ½ oz ... 25/oz

KITCHEN

Fresh baked Sub Rosa bread, butter, sea salt ... 5

Rain or Shine Lettuces

Meadow Creek Dairy Mountaineer cheese, Virginia apples, preserved lemon vinaigrette...9

Beet and Chicory Salad

Cumin yogurt, spiced walnuts, grilled chicories, smoked bluefish, pomegranate vinaigrette ...13

Cauliflower Soup

Marcona almonds, snow crab, curry oil, chervil...11

Yellowfin Tuna Tartar*

Yuzu aioli, Asian pear, pickled carrots and radishes, rice krispies, blue basil...13

Scrapple and Eggs

Byrd Mill grits, sunny quail eggs, pickled green tomatoes ...14

Hamachi Crudo

Pickled Hamachi, olive puree, sea beans, apple, cilantro, trout caviar...14

Wood-Grilled Octopus

Braised fennel, arugula pesto, za'atar breadcrumbs...14

Baked Rappahannock Oysters

Leek soubise, Benton's ham...16

Baked Escargot

Garlic butter, preserved lemon, bread crumbs...12

Rockfish & Barcat Oyster Bourride

Potato, fennel, garlic, poached egg, grilled bread ... 24

House-made Egg Noodles

Nantucket Bay scallops, baby fennel, radish, sorrel cream sauce, pea shoots ... 28

Pan Seared Fish

Moroccan kimchi couscous, harissa, tzatziki, black garlic dukkah marinade, pickled watermelon rind, pomegranate ... 30

Wood-Grilled Scallops

Cauliflower puree, Romanesco, apple, turmeric, brown butter vinaigrette ... 34

Wood-Grilled Monkfish

Potato puree, Brussel sprouts, pickled cherries, fish caramel... 28

Harmony Hill Farm Pork

Braised red cabbage, Einkorn stuffing cake, celery root puree, sunchoke ... MP

H.O.G. Farm Katahdin Lamb

Braised shoulder, grilled chop, basmati and black rice with spiced chickpeas, sautéed spinach, labneh... 32

Wood-Grilled Whole Fish

Green rice, kale, shallots, golden raisin agrodolce, Marcona almonds ... MP

Seafood Paella

Calasparra rice, Olde Salt clams, shrimp, Maine mussels, chorizo, piquillo peppers, sugo ... 32

Harmony Hill Farm Chicken

Farro miso, pearl barley, acorn squash, grilled onions, persimmons, shiso ...28

Parties of 6 or more will have an added 20% service charge

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

EXECUTIVE CHEF DYLAN FULTINEER