

our philosophy is not cliché, it is based on real relationships, trust, and knowledge of our sources.
we proudly feature:

le bocage farm, colonial beach, virginia

level supports jean francois who produces agriculturally sustainable,
local, fresh, hand-harvested vegetables

artisan cheese selection

by the piece accompanied by sweet, salty, savory GF

meadow cow, cedar hill dairy, md 4

piedmont sheep, evarona dairy, va 4

talbot cow, chapel creamery, md 4

gouda goat, caprikorn dairy, md, 5 grilled flatbread 2

bay blue cow, chapel creamery, md 5

hummus dip chardonnay poached cranberry, agave, grilled flatbread 12

chorizo dip house made chorizo roasted red peppers, parmesan, scallion 14

cheesy pizza olive oil, garlic, feta, mozzarella, parmesan, fresh basil 10

roasted lamb pizza roasted garlic cream sauce, gouda, feta, basil, red onion 12

mushroom pizza roasted garlic sauce, roasted mushrooms, crispy shallots 11

chorizo pizza house made chorizo, micro cilantro, spicy red sauce, mozzarella 12

house pickled seasonal vegetables turnip ,spicy cucumber, green garlic 7 GF

upland cress salad beet & balsamic vinaigrette, mache, feta 7 GF

shepards pie roasted lamb, peas, onions, whipped potato & turnip puree 10

grilled calamari fresh lemon juice, olive oil, sea salt, crispy capers 8 GF

grilled japanese eggplant feta, olive oil, lemon, tea smoked salt 6 GF

spicy tuna tartare yellow fin, chili sauce, soy, sesame, wasabi tobiko 9

grilled beef satay ginger, soy, scallion, & organic agave marinade 8

dessert plates.

milk & cookies! warm chocolate chip cookies, local chocolate milk w/cookie dough foam 5

a beer float 1554 belgium black ale, homemade vanilla ice cream, served in a mason jar 8

seasonal fruit tart seasonal fruit, puff pastry, soft whipped cream 6

seasonal sorbet flavor 5 **with pairing** selak's ice wine, east coast, nz 8

seasonal ice cream 5 **with pairing** castries peanut rum crème 8