



**SWEET POTATO & PEANUT SOUP\*** / 11 V, GF  
*virginia peanut dukkah, smoked paprika oil*

**FARMER'S SALAD** / 13 VO, GFO, DFO  
*local greens, seasonal produce,  
paw paw vinaigrette*

**BEET SALAD\*** / 16 VO, GF, DFO  
*smoked beet puree, red & yellow beets, pickled  
peaches, firefly farms black & blue goat cheese, baby  
greens, spiced pecans, paw paw vinaigrette*

**HOUSE MADE BISCUITS** / 9  
*whipped butter, local honey, seasonal jam*

**SAVORY BUCKWHEAT PORRIDGE** / 21  
VO, GF, DFO

*crispy maitakes, forest mushrooms, winter squash,  
shaved brussels, parmesan, crispy sage, sunny egg*

**FRIED CHICKEN SANDWICH** / 16  
*green circle chicken thigh, cabbage slaw,  
hot sauce aioli, house pickles, brioche bun*

**JUMBO LUMP CRAB CAKE** / MP DFO  
*late summer succotash, herbed buttermilk dressing*

**VEGETABLE HASH** / 18 VO, GF, DFO  
*seasonal local vegetables, roasted potatoes,  
sunny egg, herb oil*

*the curation of storied strings inspired  
the team at amuse to reflect upon  
american folk tradition & the comfort of  
appalachian cuisine & foodways*

**HOUSE PICKLES** / 7 V, GF  
*seasonal selection of local produce*

**JUANA'S SPICED NUTS\*** / 7 V  
*spiced pecans & virginia peanuts*

**HOUSE CUT FRIES** / 8 VO, GF, DF  
*organic ketchup  
+garlic aioli/1, +truffle honey/1*

**MARINATED OLIVES** / 7 V, GF, DF  
*mixed olives, fresh herbs*

**FRIED OYSTERS** / 13 DF  
*east coast oysters, cornmeal crust,  
chow chow, hot sauce aioli*

**STEAK & EGGS\*\*** / 22 GF, DF  
*grass-fed hanger steak, sunny eggs,  
roasted potatoes, black garlic bordelaise,  
seasonal vegetables*

**SHRIMP & GRITS** / 21 GF  
*gulf shrimp, summer tomato ragu, bacon, scallions*

**SEASONAL QUICHE** / 16  
*local greens salad, paw paw vinaigrette*

**BRAISED PORK SHANK\*** / 27 GF, DF  
*spiced butternut squash polenta, roasted carrots,  
carolina gold, fermented apple relish, virginia peanuts*

**SMOKED S'MORES TORTE** / 10 V, GF, DF  
*almond crust, black cardamom, chocolate ganache,  
toasted vegan fluff*

**TRES LECHES** / 10 VEG  
*pineapple & strawberry, coconut sorbet, caramel*

**RUBY'S SPOONBREAD** / 10 GF  
*chef's grandmother's recipe, stargell's honey, vanilla ice cream,  
honeycomb candy, fennel pollen*

**CHEESE PLATE** / 16 GFO  
*seasonal cheeses, accoutrement*

\*\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED FOODS INCREASES YOUR RISK OF FOOD BORNE ILLNESSES.

(\*) CONTAINS NUTS, (V/VO) VEGAN/VEGAN OPTIONAL, (GF/GFO) GLUTEN-FREE OR GLUTEN-FREE OPTION  
(DF/DFO) DAIRY FREE OR DAIRY FREE OPTION