



SWEET POTATO & PEANUT SOUP* / 11 V, GF

virginia peanut dukkah, smoked paprika oil

FARMER'S SALAD / 13 VO, GFO, DFO

*local greens, seasonal produce,
sherry shallot vinaigrette*

BEET SALAD* / 16 VO, GF, DFO

smoked beet puree, roasted beets, pickled peaches, firefly farms black & blue sheep cheese, baby greens, spiced pecans, pawpaw vinaigrette

FRIED OYSTERS / 13 DF

*east coast oysters, cornmeal crust,
chow chow, hot sauce aioli*

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

SAVORY BUCKWHEAT PORRIDGE / 21

VO, GF, DFO

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

BUTTERMILK FRIED CHICKEN / 26

*green circle chicken thighs, braised collards,
pimento cheese whipped potatoes, hot honey*

JUMBO LUMP CRAB CAKES / MP DFO

late summer succotash, herbed buttermilk dressing

VENISON DUET* / 39 GF, DFO**

*bone-in chop, spiced venison, pork & cherry sausage,
crispy sweet potato, brussel & walnut slaw,
paw paw vinaigrette, juniper gastrique*

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

HANGER STEAK / 30 GF, DF**

*grass-fed hanger steak, house cut fries,
black garlic bordelaise, garlic aioli*

P.E.I. MUSSELS / 19 GFO, DFO

local apple cider, rosemary, herbed focaccia

ROCKFISH / 29**

*cornmeal & chive spaetzle, wilted greens,
marinated tomatoes, black garlic,
smoked tomato butter, fried sour corn*

BRAISED PORK SHANK* / 27 GF, DF

*spiced butternut squash polenta, carolina gold,
fermented apple & carrot 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