



**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 goat 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*

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

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

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

**HANGER STEAK\*\* / 22 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,  
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