

APPETIZERS

CRISPY SWEET POTATO* / 15 / VEG, GFO* / ROMESCO, HAZELNUT & OAT STREUSEL, CRÈME FRAÎCHE, BLACK GARLIC MOLASSES

MARYLAND JUMBO LUMP CRABCAKE / MP / CREAMED SPINACH, BACON LARDONS, GREMOLATA

ROASTED BEETS / 15 / VO, GFO / WHIPPED FETA, FARRO, MINT, POMEGRANATE MOLASSES, POPPED SORGHUM

APPLE SALAD* / 15 / VEG, GFO, DFO / WATERCRESS, FIREFLY BLACK & BLUE CHEESE, SHAVED CARROT, CELERY, SAVORY SEED & NUT GRANOLA, TARRAGON-DIJON VINAIGRETTE

BUTTERMILK WAFFLES / 13 / VEG / WHIPPED BUTTER, SEASONAL FRUIT, WHIPPED CREAM, MAPLE SYRUP

GIGANTE BEAN HUMMUS / 14 / V, GFO, DF / MARINATED OLIVES & TOMATOES, PICKLED PEPPERS, GRILLED FLATBREAD

FRIED OYSTERS ** / 18 / DFO / EAST COAST OYSTERS, CORNBREAD, PEPPER RELISH, GREEN CABBAGE & RADISH SLAW, CILANTRO AIOLI

CRISPY BRUSSELS SPROUTS / 15 / VO, GFO*, DFO / GUANCIALE, FIG VINCOTTO, POMEGRANATE SEEDS, PECORINO

ENTRÉES

SEASONAL QUICHE / 17 / SEASONAL INGREDIENTS SERVED WITH A LOCAL GREEN SALAD

BLACK TRUFFLE EGGS / 21 / VEG / SCRAMBLED FARM EGGS, BLACK TRUFFLE, PARMESAN, RICOTTA, CHIVES, SERVED ON GRILLED HOUSE FOCACCIA WITH A LOCAL GREENS SALAD

SHRIMP & GRITS** / 27 / GF / GULF SHRIMP, BLOODY BUTCHER GRITS, WILTED GREENS, HOT SAUCE BUTTER

MUSHROOM HASH / 19 / GFO*, DF, VO / SEASONAL VEGETABLES, PEPPERS, ONIONS, YUKON GOLD POTATOES, SUNNY EGG

FRIED CHICKEN PAPRIKASH SANDWICH / 19 / AMISH CHICKEN THIGH, PAPRIKASH SAUCE, WATERCRESS, HAVARTI, TOASTED HOAGIE ROLL, LOCAL GREENS SALAD

NY STRIP STEAK ** / 28 / GFO*, DFO / HASH POTATOES, SEASONAL VEGETABLES, DEMI GLACE, SUNNY EGG

SIDES

HOUSE CUT FRIES / 10 / GFO*, DF, VO
HEINZ ORGANIC KETCHUP, GARLIC AIOLI

FARMER'S SALAD / 15 / V, GF
GRILLED LEMON VINAIGRETTE,
SEASONAL LOCAL PRODUCE, PUMPKIN SEEDS

PICKLE POT / 8 / V, GF
SELECTION OF HOUSE PICKLES & FERMENTS

DESSERTS

FRANGIPANE CAKE* / 10 VEG, GF, DFO
ALMOND CAKE, SPICED PEAR COMPOTE,
CARDAMOM WHIPPED CREAM, TOASTED ALMONDS

KEY LIME CHEESECAKE MOUSSE / 10 / VEG, GFO
GINGER COOKIE CRUMBLE, RASPBERRY COULIS

GIANDUJA TARTLET* / 12 / VEG
CHOCOLATE TART SHELL, GIANDUJA GANACHE,
ESPRESSO MERINGUE, FEUILLETINE, COCOA NIBS,
CANDIED HAZELNUTS

CHEESE PLATE / 18 / VEG
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE EDA HOFSTEAD CABANISS DINING ROOM & TERRACE

**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED - CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES YOUR RISK OF FOOD BORNE ILLNESSES

(*) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO) VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE/GLUTEN-FREE OPTION - (DF/DFO) DAIRY FREE/DAIRY FREE OPTION (GFO*) MAY CONTAIN TRACES OF GLUTEN

BRUNCH

amuse
RESTAURANT

EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: RYAN BURNS - SOUS CHEF: JIM WILLIAMSON