

## 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

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

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

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

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

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

## ENTRÉES

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

ROCKFISH\*\* / 29 / GF, DFO / GRILLED CHICORIES, BLOOD ORANGE, BAGNA CAUDA

ORO PASTA CO. PAPPARDELLE / 30 / DUCK RAGU, OREGANO, PECORINO

BRAISED SHORT RIB / 32 / GF / CREAMY POLENTA, ROASTED ROOT VEGETABLES, AGED BALSAMIC

MUSHROOM CASSOULET / 25 / V, GFO / ROASTED MAITAKES, STEWED WHITE BEANS, TOMATOES & MUSHROOMS, HERBED BREADCRUMBS, ROSEMARY, PARSLEY

HOKKAIDO SCALLOPS\*\* / 34 / GFO\* / POTATO PURÉE, CELERIAC REMOULADE, TRUFFLE BUTTER, CRISPY LEEK

PORK LOIN\*\* / 27 / GF, DF / RED CABBAGE & APPLE SALAD, BAKED CHERRIES, ALMOND DUKKAH\*

N.Y. STRIP STEAK \*\* / 28 / DFO, GFO\* / "PAINTED HILLS NATURAL BEEF", BONE MARROW BUTTER, HERB FRIES

## SIDES

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

FARMER'S SALAD / 13 / 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

## LUNCH

amuse  
RESTAURANT

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