

## APPETIZERS

POTATOES / 15 / VEG, GF\* / CHIHUAHUA POTATO PURÉE, CRISPY POTATOES, POTATO STICKS, CHIPOTLE AIOLI

JUMBO LUMP CRAB TOSTADA / MP / GF\*, DF / SPRING PEA GUACAMOLE, PICKLES, RADISH, CILANTRO

RUBY'S SPOONBREAD / 13 / VEG, GF / ELOTES-STYLE. LIME CREMA, CILANTRO, SMOKED PAPRIKA, COTIJA CHEESE

CORN-HUSK ROASTED BEETS / 15 / VO, GF / SUNFLOWER BUTTER, CORN ASH, COTIJA CHEESE, LEMON OIL

FRIED OYSTERS \*\* / 19 / EAST COAST OYSTERS, BLUE CORN JOHNNY CAKE, TOMATILLO CHOW CHOW, GREEN CABBAGE & RADISH SLAW, CILANTRO AIOLI

LITTLE GEM LETTUCE / 15 / VO, GF\* / PEAS, STRAWBERRIES, QUESO FRESCO, CRISPY CHICKPEAS, TOASTED SPICE VINAIGRETTE

SHAVED JICAMA\* / 14 / VO / RADISH, STRAWBERRY, BORAGE, STRAWBERRY-RHUBARB MOLE CREMA\*

## ENTRÉES

GULF SHRIMP\*\* / 27 / GF / BLUE CORN POLENTA, WILTED SPINACH, HOT SAUCE BUTTER

RED FISH, GREEN FISH\*\* / 34 / GF, DF / BRONZINO, RED CHILI SAUCE, PARSLEY SAUCE. CORN TORTILLAS, HOUSE SALSAS, RED CABBAGE & CARROT SLAW

MARYLAND JUMBO LUMP CRABCAKES / MP / DF / SHAVED ASPARAGUS, BABY ARUGULA, RADISH, CILANTRO AIOLI

LAMB LOIN\*\* / 37 / GFO / FRIDA'S MOLE NEGRO\*, GRILLED ASPARAGUS, SMOKED CARROT SAUCE, CRISPY BLACK-EYED PEAS, SESAME SEEDS

SPRING PICADILLO / 25 / V, GF\* / FAVA BEANS, ROASTED MUSHROOMS, POTATOES, STEWED TOMATOES, GREEN ONION VINAIGRETTE, CRISPY RICE CAKE

SCALLOPS\*\* / 34 / GF / CAROLINA GOLD RICE & SEA ISLAND RED PEA HOPPIN' JOHN, PIPIAN VERDE PUMPKIN SEED SAUCE\*, VIRGINIA PEANUTS, PEA SHOOTS

GRILLED CHORIZO / 27 / GF\* / CHICKPEAS, SWISS CHARD, RAMP AGUACHILE, FRIZZLED ONIONS

WAGYU BEEF\*\* / MP / "MISHIMA RESERVE KUROGE WASHU BEEF", CHEF'S DAILY PREPARATION

## SIDES

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

FARMER'S SALAD / 13 / V, GF  
SHERRY VINAIGRETTE,  
SEASONAL LOCAL PRODUCE, PUMPKIN SEEDS

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

QUICOS CORN NUTS / 5 / V  
TAJIN SPICE, CHILE POWDER

## DESSERTS

'TALAVERA' TRES LECHES CAKE / 10 / VEG  
FRUIT COULIS, FRUIT POWDER

COCONUT-LIME FLAN / 10 / V  
CANDIED GINGER, LIME ZEST

MEXICAN CHOCOLATE MOUSSE / 12 / VEG  
MEXICAN VANILLA SABAYON, MOLE POWDER,  
FRESH FRUIT

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  
(GF\*) MAY CONTAIN TRACES OF GLUTEN

DINNER

amuse  
RESTAURANT

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