

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

BBQ PORK TORTA / 21 / GFO, DF / COCHINITA PIBIL, PICKLED RED ONIONS, ALABAMA WHITE SAUCE, TAJIN FRIES

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

N.Y. STRIP STEAK ** / 32 / GF* / "PAINTED HILLS NATURAL BEEF", CHIMICHURRI, TAJIN FRIES

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

LUNCH

amuse
RESTAURANT

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