

APPETIZERS

CRISPY CAULIFLOWER / 15 / VO, GF* / AJO BLANCO*, SALSA MACHA*, GREEN GRAPES, MINT

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

BROCCOLINI / 15 / VEG, GF, DFO / ELOTES-STYLE. LIME AIOLI, CILANTRO, SMOKED PAPRIKA, COTIJA CHEESE

CUCUMBERS / 14 / VEG, GF / CHIMICHURRI, GOAT FETA, SAFFRON LABNEH, URFA BIBER PEPPER

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

LITTLE GEM LETTUCE / 16 / VO, GF / BLUEBERRIES, DAIKON RADISH, QUESO FRESCO, MARCONA ALMONDS, GREEN GODDESS DRESSING

GREEN BEANS / 14 / VO, GFO* / GREEN MOLE, RADISH, MISO VINAIGRETTE, CORNBREAD CRUMB, FRIZZLED ONION

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 / ROMESCO SAUCE*, NAPA CABBAGE SLAW

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

PICADILLO / 25 / V, GF* / CAULIFLOWER, 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

PORK LOIN AL PASTOR / 27 / GF, DFO / GRILLED PINEAPPLE MOSTARDA, BLACK TURTLE BEANS, CORN PURÉE

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, GF
CANDIED GINGER, LIME ZEST

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

CHEESE PLATE* / 23 / 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 - (**) CONTAINS ALCOHOL
(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