



STARTERS

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Creamy *Vidalia* ONION BISQUE 15 GFO
Edward's country bacon / tomato jam / local sourdough crostini / herbed goat cheese
- LITTLE GEM LETTUCES & BURRATA SALAD** 18 GFO
 blackberries / nasturtiums / garlic focaccia croutons / citrus supremes / garden mint / candied almonds
 black pepper creme fraiche / *AR's Hot Honey* vinaigrette
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***Shagbark's* Blueberry BBQ-Glazed PORK BELLY** 20
 Virginia country ham spoon bread / baby spinach / toasted benne seeds
Hub's peanut romesco
- Warm Spring ASPARAGUS SALAD** 17 GFO
 wilted frisée lettuce / hard boiled egg / tomato concassé / crispy prosciutto
 cornbread crumble / Gruyère fondue
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Crispy *Chesapeake Bay* CHICKEN-FRIED OYSTERS 23
 creamy mascarpone *Carolina Gold* rice grits / green tomato chow-chow / baby arugula
 Tabasco butter
- AHI TUNA CEVICHE** 21 GF
 cucumbers / avocado / garden cilantro / spring radishes / red onions / crispy hominy
 blackened tomatillo sauce
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Up-South FRIED GREEN TOMATOES 22
Powhatan sunflower shoots / spring strawberries / pickled rhubarb / pecans
 jumbo lump blue crab / buttermilk basil-blue cheese vinaigrette

MAINS

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Chipotle-Honey Glazed Bone-In PORK CHOP * 37
 pineapple relish / chorizo and manchego cheese bread pudding
 collard green-bell pepper slaw / blackened tomato sauce
- Coriander Dusted ATLANTIC SALMON *** 38 GFO
 yellow squash casserole / herbed white asparagus / smoked Surry sausage / blood orange hollandaise
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Panko Crusted *Chesapeake Bay* FLOUNDER 39 GFO
 sweet corn, sugar snap pea, and bacon succotash / parsnip mousse / red watercress
 lemon-caper butter sauce
- Cast Iron-Seared DUCK BREAST *** 43 GF
 garlic roasted Swiss chard / sweet potatoes / creamy crawfish risotto / andouille sausage
 fennel-lemon vinaigrette
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Grilled & Herb Butter-Basted CHICKEN BREAST 32 GF
 country style green beans / crispy chicken skins
 buttermilk-horseradish mashed potatoes / confit leg cacciatore sauce
- Slow-Grilled NEW YORK STRIP LOIN** 52 GF
 caramelized Vidalia onion and parmesan potato pavé / spring asparagus / tomato confit
 roasted oyster mushrooms / *Maker's Mark* veal jus
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Slow Simmered *Chesapeake Bay* SEAFOOD BOUILLABAISSE 37 GFO
 P.E.I. mussels / squid / sweet corn / saffron new potatoes / roasted fennel
 red pepper rouille / garlic sourdough / orange scented tomato broth

**These items may contain raw or undercooked foods which may increase the risk of food-borne illness
 ~ Please no separate checks ~ Gratuity will be automatically added to all large parties ~*

Stay rooted, but branch out