



spring restaurant week

sunday, april 29

first

mixed green salad organic greens / cucumber / pickled onion / grape tomato / candied pecans / bourbon pickled blueberries / buttermilk, yogurt and herb dressing (GF, V, VG*)

creamy spinach soup (GF, V)

second

pan seared chesapeake bay blue catfish**
creole remoulade / sautee: gulf shrimp, celery, onion, andouille sausage, black eyed peas / smoky tomato broth (GF)

****these catfish are invasive to our waters.**

please join us in helping to eradicate this delicious but destructive species

pork shank (leidy's, harleysville, pa) / creole mustard and bourbon gravy / pickled onion / roasted garlic and parmesan mashed potatoes / bacon braised cauliflower, onion, rainbow chard, asparagus (GF)

grilled monkfish smoked vidalia jam / roasted pee wee potatoes / cauliflower, shiitake mushroom, onion, heirloom carrot, zucchini, squash, rainbow chard (chesterfield heirlooms, pittsville, md) (GF)

third

chocolate whoopie pies coconut whipped cream / toasted almond sugar (GF, V, VG)

lemon cake blueberry compote (GF, Dairy Free)

add

wine flight. . . ask your server for details

three courses for \$30 / please, no substitutions



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