

## 🌿 Firsts 🌿

### **Spicy Creole Gumbo 7.**

Braised Chicken, Andouille, Crawfish, Rice, Scallions

### **“Pozole Verde” 7.**

Hearty Soup of Smoked Ham, Chicken, Hominy, Tomatillos, Cilantro, Lime

### **Puree of Local “Doe Hill” Yellow Pepper Soup 6.**

Hush Puppies, Stewed Tomatoes, Corn

### **Shrimp ‘n Grits 11.**

Local Wade’s Mill Stone Ground Grits, Country Ham Butter Sauce, Crispy Onion Rings

### **Sauteè Fresh Duck Foie Gras 16.**

Local Figs, Port Wine Sauce, Wheat Brioche, Almond Crumble

### **Warm Medley of amFog Wild Mushrooms 9.**

Walnut–Crusted Chevre, Smoked Bacon, Micro Greens, Aged Balsamic Vinegar

### **Assorted Domestic & Imported Cheeses 14.**

CaroMont Crottin d’Albemarle, CaroMont Bloomsbury, CaroMont Red Row, Brie De Meaux, Campo de Mantalban, Maytag Blue

## 🌿 Salads 🌿

### **The Ivy Mixed Greens Salad 7.**

Creamy Basil Vinaigrette, Vine Ripe Tomatoes, Cucumbers, Aged Sonoma Jack Cheese

### **Hearts of Romaine 9.**

Crispy Eggplant, Roasted Garlic Croutons, Parmigiano–Reggiano, Classic Caesar Dressing

### **Arugula Salad 9.**

Dried Cherries, Maytag Blue Cheese, Spiced Walnuts, Balsamic Vinegar

## 🌿 Pastas 🌿

### **Ricotta Gnocchi 10. / 18.**

PolyFace Farms Braised Chicken, Andouille Sausage, October Beans

### **Jumbo Lump Crabmeat & Fettuccine 12. / 22.**

Stewed Tomatoes, Corn, Lima Beans, Shrimp Cream, Parsley

### **Spinach & Mushroom Ricotta Ravioli 9. / 17.**

Mushroom “Bolognese”, Grilled Portobello, Pesto Butter

## 🌿 Dinners 🌿

### **Duet of Lamb “Greek Style” 30.**

Mustard Crusted Rack of Lamb, “Gyro” Sandwich, Feta, Yogurt, Garlic Jus,

### **Certified Angus Beef Tenderloin 32.**

Smoked Bacon Potato Hash, Caramelized Onions, Cabernet Sauce

### **“The Rock Barn” Naturally Raised Thick Cut Pork Chop 24.**

Mustard, Garlic, Rosemary, Glazed Potatoes, Sauteed Kale, Natural Jus

### **Crispy Carolina Red Snapper Fillet 25.**

Chesapeake Clams, “Chowder Vegetables”, Smoked Bacon, Shrimp Vermouth Sauce, Dill

### **Sustainably Raised “Loch Duart” Scottish Salmon Fillet 23.**

Baby Fennel, Heirloom Tomatoes, Quinoa, Roasted Tomato Vinaigrette, Salsa Roja

### **Maryland Style Jumbo Lump Crabcake 25.**

Crispy Potato Hashbrown, Sugar Snap Peas, Roasted Corn, Old Fashioned Tartar Sauce

### **Grilled Local “Rag Mountain” Trout 23.**

Crispy Grits Cake, Fried Oyster, Summer Vegetable Succotash, Smoked Bacon Butter Sauce

## 🌿 Sides 🌿

### **Olive Oil Fork Mashed Yukon Gold Potatoes 5.**

### **Grits Cakes with Stewed Tomatoes 5.**

### **Summer Vegetable Succotash 5.**

### **Crispy Potato Hashbrown 4.**

### **Sauteed Sugar Snap Peas & Corn 4.**

## 🌿 Desserts 8. 🌿

### **Crème Brûlée** Pistachio Biscotti

### **Warm Local Apple Crisp** Brown Sugar–Nut Topping, Vanilla Ice Cream

### **Chocolate–Gianduja Tarte** Salted Caramel Ice Cream Hazelnut Sablée, Vanilla Sauce

### **Warm Virginia Apple Galette** Caramel Braised Apple, Pecan Crumble, Cinnamon Ice Cream

### **Individual Key Lime Pie** Graham Cracker Crust, Whipped Cream, Raspberry Coulis

### **Sticky English Toffee Pudding** Warm Toffee Cake with Dates, Pecan Praline, Vanilla Ice Cream

### **Profiteroles Cream Puffs** Cappuccino–Kahlua Ice Cream, Chocolate, Caramel Sauces

### **Lemon Meringue Ice Box Cake** Lemon Curd, Caramel Cream, Toasted Meringue, Lemon LaceCookie