

Dinner

Frites - Dijonaise, herbs \$12 (V,GF)

Liege Salad – Farm potato, spring veg, bacon & breadcrumbs, Banyuls vin \$17

Filet Americain – House made Pullman toast; Calabrian chili remoulade \$16

Mushroom Gratin – Farm mushrooms, *Coulter Farms* Gruyere & Manchego \$19 (V)

Salt Cod Antilles – Farm potato, espelette, garlic aioli \$10 (GF)

Mussel Roll – House made roasted garlic Focaccia \$18

Scallops – *E&E* celeriac puree, herbs & almonds \$21 (GF, CN)

Steak au Poivre – Farm greens, charred pickled pearl onion, steak sauce \$42 (GF)

Fluke – Sauce Grenoblaise, charred farm greens \$33 (GF)

Poulet Roti – Farm root vegetables, red wine jus \$27 (GF)

Gnocchi – Caramelized onions, garlic crumb, *Coulter Farms* Gruyere (V) \$23

Your hosts

General Manager - Erin Im

Executive Chef – Thomas Shaw

Executive Sous Chef - Whitney Amero

Our Farm Partners:

Path Valley, Dry Run, PA

Earth & Eats, Waynesboro, VA

Coulter Farms, Honey Grove, PA



V=Vegetarian GF= Gluten Free CN = Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please alert your server to any dietary restrictions. No substitutions, please.

A 20% service fee will be added to all guest checks and be used to cover our increasing operational costs. 4.26.24

Beverage

SPARKLING

Simonet, Blancs de Blancs, Vin de France, FR NV \$13

Matic, 'Mea', Blaufrankish Pet Nat, Starjerska, SL \$15

WHITE

Furlani, 'Mae Son', Muller-Thurgau, Alto Adige, IT 2022 \$15

Benjamin Serer, Chenin Blanc, Vouvray, Loire, FR 2019 \$17

Sybille Kuntz, Trocken (dry) Riesling, Mosel, DE 2022 \$16

Claus Preisinger, 'Puszta Blanca', Gruner Field Blend, Burgenland, AT 2022 \$17

Viñátigo, Listán Blanco, Canary Islands, ES 2022 \$16

ROSE

Lightwell Survey, 'Strange Collapse', Red/White Blend, Shenandoah, VA 2021 \$15

SKIN CONTACT

Andi Mann, Dry Field Blend, Rheinheissen, DE 2021 \$16

Express Wine Makers, L'Orange, Riesling Blend, Great Western, AU 2022 \$14

FRESH RED

The Marigny, 'It'll do,' Pinot Noir Blend, McMinville, OR NV \$16

Château de Grand Pre, Gamay, Beaujolais, FR 2020 \$17

Jean-Baptiste Duperray, 'Glou Glou', Gamay, Beaujolais, FR 2022 \$14

MEDIUM PLUS +

Franck Balthazar, Grenache Blend, Cotes du Rhone, FR 2022 \$17

Dom. Du Facteur, Cabernet Franc, Loire, FR 2021 \$17

Dom. Vaquer, 'Cuvee Bernard', Carignan Blend, Côtes du Roussillon, FR 2015 \$18

Poderi Cellario, Dolcetto/Barbera, Piedmont, IT 2022 \$15

Château Coupe-Roses, 'Bastide' Grenache Blend, Minervois, FR 2022 \$ 14

Cruse Wine CO, Field Blend, North Coast, CA 2020 \$16

BEER

Kronenbourg 1664 Lager, Strasburg, FR (13 oz draft) \$8

Ommegang, "Neon Rainbows", Hazy IPA, Cooperstown, NY (16 oz can) \$13

Denizens Brewing Co. Bohemian Pils, Riverdale, MD (12 oz can) \$8

CIDER

Revel, Golden Plum/Apples, Ontario, CA (12oz can) \$14

COCKTAILS

Fleur de French 75 – rose & hibiscus gin, lemon juice, sparkling wine \$14

Oh My – brandy, Campari, house made pistachio orgeat, lime \$15

The Gardener – vodka, St Germain, pineapple shrub, lemon \$15

Moloko Clarified Milk Punch – bourbon, Oolong tea, Centum Herbis \$16

Vermouth Spritz – Crème de Cassis Noir, Vrignaud vermouth, sparkling wine \$14

SANS SPIRITS

Interpol – Blackberry shrub, lemon, elderflower tonic \$9

About Thyme - Orange, lime, thyme, ginger beer \$9

Proxies – Dry White Wine Grapes, Spices, teas \$10

Bottles

SPARKLING

666 Vinyes Singulars Trigon, Xarel-lo Cava, Penedes, ES NV \$60

999 Agnes & Rene Mosse, 'Moussamoussettes' Pet Nat Rose, Loire, FR 2022 \$70

WHITE

450 Klein, 'Papa Panda,' Riesling, Mosel, DE 2020 \$65

465 Clemensbusch, Riesling Trocken (Dry), Mosel, DE 2021 \$60

470 Lightwell Survey, 'Hintermen,' Petit Manseng Blend, Shenandoah, VA 2021 \$65

475 Maxime – Françoise Laurent, Grenache Blanc Blend, Cotes du Rhône, FR 2020 \$60

510 Terraze Singhie, Lumassina, Liguria, IT 2019 \$75

520 Occhipiniti, 'SP68' Zibibbo Blend, Sicily, IT 2022 \$85

530 Bertolino, Grillo, Marsala, Sicily, IT 2021 \$70

CONTACT/ORANGE/WHATEVER?

540 Signoraginni 'Vivienne,' Trebbiano Blend, Tuscany, IT NV \$65

550 Sato, Riesling (Dry), Central Otago, NZ 2022 \$60

555 Vinyes Singulars, 'L'autocaravana, Xarel-lo, Penedes, ES \$65

LIGHTER RED

800 Gerard Millet, Pinot Noir, Sancerre, Loire, FR 2020 \$65

805 Patrice Beguet 'Go Together,' Gamay/Grenache, FR 2018 \$65

810 Onda Wines, Cabernet/Merlot Blend, Sierra Foothills, CA 2020 \$75

815 Praedisium, Cerasuolo d'Abruzzo, Montepulciano, Abruzzi, IT 2022 \$65

820 Le Picatier, 'Se Chussa de re,' Gamay, Loire, FR 2022 \$60

830 Devium, Mourvèdre, Walla Walla, WA 2020 \$75

835 Praytell, Pinot/Syrah/Cab, Willamette, OR 2021 \$80

MEDIUM AND BEYOND

855 De Monaco & Holland, Sangiovese, Umbria, IT 2019 \$65

865 Maxime-Francois Laurent, 'Il Fait Soif.' Grenache Blend, Côtes du Rhône, FR 2021 \$95

870 Lightwell Survey, 'Weird Ones are Wolves,' Cab Franc Blend, Shenandoah, VA 2021 \$80

875 Division Wine Making Company, Pinot Noir/Chardonnay, Willamette, OR 2021 \$85

880 Clos Saron, Pinot Noir, Home Vineyard, Sierra Foothills, CA 2016 \$120

885 Mas D'Amile, Grenache/Syrah, Languedoc, FR 2020 \$65

890 Hervé Souhaut, Syrah, Ardeche, Rhône, FR 2022 \$90

Unicorns and Other Fantasy Animals.....

BUBBLES

Ulysse Collin, 'Les Maillons,' Blancs de Noir, Pinot Noir, Champagne, FR 2018 \$300

WHITE

Frank Cornelissen, 'Munjebel,' Grecanico/Carricante, Terre Sicilienne, Sicily 2020 \$150

Matassa, 'Cuvée Alexandria' Muscat of Alexandria, Roussillon, FR 2022 \$100

Domaine de la Tournelle, Savagnin, Jura, FR 2020 \$125

Clos Rougeard, 'Breze,' Chenin Blanc, Saumur, Loire, FR 2014 \$300

Clos Rougeard, 'Breze,' Chenin Blanc, Saumur, Loire, FR 2015 \$400

RED

Sansonniere, 'Les Gelinettes,' Grolleau Noir, Anjou, Loire, FR 2020 \$120

Jean Francoise Ganevat, 'Plain Sud,' Trousseau, Cotes du Jura, Jura, FR 2018 \$180

Domaine Parent, Pinot Noir Grand Cru, Corton 'Les Renards,' Burgundy, Cote d'or, FR \$400

Anne et Jean-Francoise Ganevat, 'J'en Veux Encore !!!,' Pinot Noir/Pinot Gris, VDF, FR \$125

Matassa, 'Brutal Rouge' Syrah/Muscat Petit Grains, VDF, FR 2021 \$95

Dard & Ribo, 'C'est le Printemps,' Syrah, Crozes-Hermitage, N. Rhône, FR 2022 \$125