

APPETIZERS

FRIED PANEER / 15 / VEG, GF* / RHUBARB-CHIPOTLE BBQ, BENNE SEEDS, SCALLION OIL, DRIED FENUGREEK

ROASTED EGGPLANT* / 15 / VEG / LABNEH, FIGS, VINDALOO CHILI CRISP, MINT

ALOO CHAAT / 16 / VO, GF* / SAFFRON POTATOES, SPICED CHICKPEAS, CHERRY TOMATOES, TAMARIND CHUTNEY, MASALA YOGURT, PUFFED RICE, CRISPY GARLIC, CILANTRO

MARYLAND CRAB ROLL / MP / “CHESAPEAKE BAY-STYLE” CRAB SALAD, TOASTED BRIOCHE ROLL, CHERVIL

FRIED EAST COAST OYSTERS **/ 19 / PRESERVED LEMON SLAW, SMOKED TOMATO & PEACH REMOULADE

HEIRLOOM TOMATO SALAD / 17 / VO, GF / GRILLED CORN HUMMUS, WATERCRESS, RED WINE VINAIGRETTE, RICOTTA SALATA ADD GRILLED CHICKEN BREAST / 10

WAGYU TARTARE** / MP / CHEF’S DAILY PREPARATION OF WAGYU BEEF TENDERLOIN TARTARE

ENTRÉES

GULF SHRIMP** / 27 / GF / “BLOODY BUTCHER” GRITS, WILTED SPINACH, HOT SAUCE BUTTER

HOKKAIDO SCALLOPS** / 35 / GFO, DFO / SOURDOUGH PANZANELLA, HEIRLOOM TOMATO, SQUASH, ONION

JUMBO LUMP CRABCAKES / MP / DF / WATERCRESS, MARINATED TOMATO, CORN, ONION, TONNATO SAUCE

LAMB BIRYANI* / 42 / GF / CAROLINA GOLD RICE, TAMARIND ONIONS, MINT, SAFFRON CREAM, PISTACHIO

LION’S MANE MUSHROOM “STEAK” / 27 / VO, GF* / TRUFFLE-PARMESAN FRIES, HOUSE STEAK SAUCE

RISOTTO / 26 / VEG, GF / GRILLED ZUCCHINI, STRACCHINO CHEESE, LEMON OIL, PARMESAN

YELLOWFIN TUNA** / 31 / GF, DF / CHILLED RICE NOODLE SALAD. GREEN BEANS, TOMATOES, CORN, PICKLED PEPPERS, NUOC CHAM, BENNE SEEDS, SCALLION, THAI BASIL

FAROE ISLANDS SALMON** / 29 / GF, DFO / SEA ISLAND RED PEA SALAD, SAUCE VERTE

WAGYU BEEF** / MP / “MISHIMA RESERVE KUROGE WASHU” BEEF TENDERLOIN, CHEF’S DAILY PREPARATION

SIDES

HOUSE CUT FRIES / 10 / GF*, DF, VO
HEINZ ORGANIC KETCHUP, GARLIC AIOLI
ADD TRUFFLE OIL & PARMESAN / 7

FARMER’S SALAD / 13 / V, GF / SHERRY VINAIGRETTE
SEASONAL LOCAL PRODUCE, PUMPKIN SEEDS

PAPADUM / 7 / V, GF*
MINT CHUTNEY, TAMARIND CHUTNEY

PICKLE POT / 8 / V, GF
SELECTION OF HOUSE PICKLES & FERMENTS

DESSERTS

LEMON MERINGUE TARTLET* / 11 / VEG
LEMON CURD, TOASTED MERINGUE,
MACADAMIA NUT, BLUEBERRY COMPOTE

CARROT CAKE* / 10 / VEG, GF
CREAM CHEESE MOUSSE, RASPBERRY JAM,
GOLDEN RAISINS. TOASTED PECANS

CHOCOLATE & PEANUT BUTTER TORTE* / 12 / VEG
BANANA JAM, CRUSHED PEANUTS

CHEESE PLATE* / 23 / VEG
SPECIALTY CHEESES, PASTEURIZED &
UNPASTEURIZED, 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



EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: JIM WILLIAMSON - SOUS CHEF: BRITNY HANNON