



### Salads & Sharables

#### **Charcuterie \$22**

domestic and imported cheeses and cured meats, pickles, and accompaniments

#### **Weyanoke Caesar/Caesar \$11 gf**

half romaine heart, crouton, parmesan cheese.

#### **House Salad \$9 v/gf**

spring mix, romaine, iceberg, tomato, red onion, cucumber, peppers, fontina cheese.

### Stone Oven

#### **Chesapeake Crab Pizza \$23**

lump crab, caramelized onion, whipped poisson fromage, avocado, rouille

#### **Tenderloin Tip Pizza \$22**

béchamel, gorgonzola, mushrooms, arugula.

#### **Pear and Brie Pizza \$19 v**

fig jam, brie, poached pear, mint leaves.

### Fork & Knife

#### **Angus Burger: \$17**

(substitute garden burger v)

white cheddar lettuce, tomato, onion, pickle, whole grain mustard aioli

#### **Half chicken: \$25 gf**

braised greens, herbed wild rice, lemon-thyme au jus

#### **Sirloin Bourguignon: \$26**

roasted mirepoix, truffled whipped potatoes, bordeaux au jus

#### **Pan-Seared salmon: \$28 gf**

wild rice, braised greens, lemon caper bure blanc

#### **Confit Pork Belly: \$24 gf**

braised greens, truffled whipped potatoes, cran-apple cider au jus

### Sweets

#### **Cheesecake \$9**

macerated berries & whipped cream

#### **Chocolate Torte \$9**

macerated berries & whipped cream