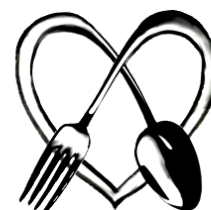


Gastr^oLove
- elevate your eats -



Smalls

Deviled Eggs

Candied Bacon, Lemon, Chive

Prince Edward Island Mussels

Thai Red Curry, Coconut Milk,
Sweet Corn & Scallion

Virginia Raw Oyster Sampler

BBQ Duck Wontons

Sugar Snap Pea & Carrot Slaw,
Tangerine Duck Sauce

Hot Ham Biscuits

Caramelized Country Ham, Candied Bacon,
Dijon, Pepper Jelly, Apple Butter

Flatbread

Asparagus, Pickled Spring Onion, Cremini
Mushrooms, Goat Cheese

Bocadillo Profiteroles

Sun Dried Tomato and Roasted Garlic Choux
Pastries filled with Iberico and Manchego

Crispy Asparagus

Phyllo, Asparagus, Parmesan, Charred Leek Dip,
Garden Herbs

Lemon Cured Kampachi

Line caught Hawaiian Kampachi, Applewood
Smoked, Sweet Pea Pesto

MD Line Caught Fish Fritters

Avocado Tartar Sauce

Shrimp & Crab Hushpuppies

Chesapeake-Style Remoulade

Buffalo Mozzarella

Roasted Cherry Tomatoes, Spring Herb Pesto,
Artisan Loaf

Savory French Toast Bites

Farmer's Bread, Herb Custard, Crispy Pancetta,
Mascarpone, Sprouts, Everything Spice

Mini Crab Tarts

Croissant Dough, MD Crab,
Granny Apple, Aged Cheddar

Pork BBQ Trio

Smoked Pulled Pork, 3 VA BBQ Sauces,
Pickled Slaw

French Dip Sliders

Shaved Wagyu Roast, Caramelized Leeks,
Gruyere, Horseradish, Jus

Beet Bruschetta

Red and Golden Beets, Fennel, Honeycrisp, Apple,
Cara Caras, Candied Walnuts, Whipped
Gorgonzola, Micros, Crostini

Tuna Tostada

Hawaiian Tuna, Avocado, Strawberry- Mango
Salsa, Cumin Roasted Tortilla

Soups

Carrot Ginger Soup

Creme Fraiche, Chili, Almond

White Bean Cassoulet

Caramelized Leeks, Thyme Vinaigrette

Chestnut Artichoke Bisque

Lemon Herb Butter, Creamy Sunchoke,
Sauteed Baby Peas

Potsticker Soup

Shrimp & Pork Dumplings, Shiitake
Mushroom Broth, Asian Greens

Sweet Pea & Potato Soup

Fresh Mint, Crispy Spring Onions

Green Chili

Wild Game Hen, 12 hour Bone Broth, Green
Tomatoes, 5 Pepper Salsa

Salads

Mojito

Napa Cabbage, Hibiscus-Rum Soaked Jicama, Cucumber,
Strawberry, Candied Jalapeno, Frozen Lime-Mint Dressing

Asparagus

Red and Golden Beets, Marinated Beech Mushrooms, Toasted Almond, Honeycrisp Apple,
Rofumo, Baby Greens, White Balsamic-Lemon Vinaigrette

"BLT"

Fried Green Tomatoes, Crispy Pancetta, Sprout Salad, Herb-Buttermilk Dressing

Fried Goat Cheese

Pistachio-Hemp Crusted Goat Cheese, Soaked Apricots, Pomegranate,
Arugula, Fennel, Orange Cardamom Vinaigrette

Shrimp Ceviche

Cucumber, Fresh Citrus Salsa, Plantain Chips and Endive Boats

Grilled Sweet Potato

Thin Sweet Potato Wedges, Pomegranate Seeds, Fresh Mint,
Morrocan Orange Dressing, Ground Pistachios

Hand Rolled Pasta

Purple Potato Gnocchi

Asparagus, Country Ham & Green Pea Carbonara,
Black Garlic Breadcrumbs & Truffle Oil

Saffron Infused Maryland Crab Ravioli

Handpicked Crabmeat
Cherry Tomato, Lemon Butter & Brandy

Spaetzle Primavera

Lemon-Herb Pasta, Sautéed Peas, Cherry Tomatoes, Spring Veggies

White Lasagna

Fennel-Arugula Pesto, Smoked Portobellos, Herbed Chicken Sausage, Ricotta Salata

Mushroom Three Cheese Tortelloni

Smoked and Braised Pork, Squash Alfredo, Pickled Apples, Oyster Mushrooms

Tagliolini

Seared Scallops, Speck Ham, Hen of the Woods, Pea Shoots & Mascarpone Cheese

Short Rib Bolognese

Pappardelle Pasta, Slow Braised Beef,
San Marzano Ragu', Pecorino

Wild Boar Ravioli

Toasted Fennel, Amatriciana Sauce, Broccoli Raab, Parmesan Foam

Mains

Dry Rubbed Ribs

Strawberry-Lime BBQ, Pickled Red Onions,
Smoked Almond Crumble

Roasted Purple & Orange Potato Salad,
Marinated Cucumber

Smoked Duck Breast

Cherry Liqueur Glaze, Lime Zest,
Caramelized Fennel

Warm Broccolini Salad & Roasted Sweet
Potatoes

Beer Brined Chicken Breast

Cumin-Coriander Rub, Charred Onion,
Chimichurri

Roasted Corn & Yuca Fritters

Cornish Hen

Roasted Garlic, Turnip Alfredo, Green Onion
Pesto

White Wine & Herb Spaetzle, Blistered
Cherry Tomatoes, Sauteed Onions & Arugula

Picanha Steak

Wood Fired, Chimichurri Sauce, Cultured
Butter, Sweet Drop Pepper, Crunchy
Marinated Veggies

Black Bean Polenta Cakes, Queso Blanco,
Spicy Tomato

Jamacian Jerk Hawaiian Fish (ask what's available)

Jerk Sauce, Mango Mojo Salsa

Spiced & Smashed Plantains
Callaloo Style Braised Greens, Tomato &
Pepper

Colossal Shrimp

Tender Beer Brined Shrimp, Chili-Lime Butter

Black Bean & Street Corn Salad
with Smoked Paprika Oil

Hangar Steak

Sesame-Miso Crust, Shishito Peppers,
Black Vinegar, Steak Sauce

Broccoli & Snow Pea Stir-Fry
Potato-Edamame Puree

MD Striped Bass,

Strawberry-Soy Gastrique,
Black Sesame Butter

White Tea & Rose Infused Rice
Trumpet Mushrooms & Baby Bok Choy

MD Flounder

Parmesan Crust, Arugula Pesto, Preserved
Lemon

Asparagus Risotto & Balsamic Reduction

Scallops

Spicy Harissa & Carrot, Whipped Feta,
Wine Soaked Currants

Cauliflower Tabouli & Roasted Chickpeas,
Lemon & Mint

Sides for the Table

Chef's Choice
based on what is available locally

Sauteed Petite Peas & Spring Onions

Potato & Cauliflower Au Gratin

Zucchini Ribbons

Sun-Dried Tomato Tapenade, Kalamata Olive Oil

Sauteed Endive, Bok-Choy & Napa cabbage
with Caramelized Onion Vinaigrette

Buttered Popcorn Grits With Roasted Corn

Spring Onion & Herb Potato Mash

Caramelized Creamed Corn & Pancetta

Shaved Root Vegetables & Crispy Lentils

Roasted Carrots, Spiced Honey

Yukon Potato Salad Tossed in Chimichurri

Duck Fat Fries Tossed in Parmesan

Frenched Snap Peas, Pickled Red Onions,
Smoked Almonds

Desserts

Zucchini Funnel Cake

Meyer Lemon Poppy Glaze, Lavender-Ricotta Ice Cream, Bee Pollen

Strawberry Rhubarb Galette

Ginger, Elderflower Meringue, Pistachio

Carrot "Cheesecake"

Candied Kumquats, Maple Pecan Shortbread, Carrot Ribbons, Toasted Coconut

Spring Sundae

Earl Grey Ice Cream, Dark Chocolate Ice Cream, Wet Walnuts, Hot Chocolate Sauce, Orange Blossom Honey Drizzle, Vanilla Cookie Crumble

White Chocolate-Lemon Tart

White Chocolate-Toasted Rice Ganache, Lemon Curd, Chamomile "Caviar", Rice Milk Froth

Pomegranate Creme Brulee

Grapefruit, Thyme Lace, Ginger Creme Fraiche,

Matcha "Bubble Tea" Trifle

Matcha-Mascarpone Mousse, Cardamom Tapioca, Black Tahini,
Candied Orange, Coconut Caramel

Trio of Turmeric

Golden Milk Manuka Latte, Turmeric Beignet with Blood Orange Filling,
Turmeric-Ginger Ice Cream