

TO START

BASIL-FED ESCARGOT

herb butter, gruyere, baguette 18

PORK BELLY

chickpea & lentil curry, frisee, citrus 16

GNOCCHI

mushroom, parmigiano-reggiano, fines herbes 19

CHARCUTERIE BOARD

cured meats, local cheeses, marcona almonds, pickles, olives, mustard, jam, toast 32

RAW BAR

CHESAPEAKE BAY OYSTERS

bourbon mignonette, barrel smoked black pepper 18

TUNA TARTARE

cornichons, capers, farm egg yolk, herbs, lemon, dill pollen 25

SMOKED ATLANTIC SALMON

bagel chips, dill yogurt, pickles, capers, cured egg yolk 16

SHRIMP COCKTAIL

citrus poached, iliada olive oil 26

LE GROCERY PLATEAU

chef's choice seafood platter 75

VEGETABLES

SPAGHETTI SQUASH

goat cheese, pepitas, quinoa, candied pecan pesto, arugula, grapes 14

CHARRED BROCCOLINI

sunflower seeds, ricotta salata, pickled fresno chiles, apple cider vinaigrette 18

ROASTED BEETS

sorrel, jalapeno bleu cheese, walnuts, chickpeas, pickled mustard seed, fennel pollen 14

CAULIFLOWER

olives, pine nuts, spicy carrot hummus, golden raisins, calabrese chile, local honey 19

PASTAS

RAVIOLI

goat cheese, spicy carrot, cauliflower, pine nuts, parsley 18

BUCCATINI

parmigiano-reggiano, bourbon barrel black pepper 16

FETTUCINI

bacon, farm egg yolk, bourbon barrel black pepper, parmigiano-reggiano, fines herbes 17

ORECCHIETTE

spicy pork, charred broccolini, ricotta, tomato, lemon 17

SALADS

KALE & BEETS

black currants, parmigiano-reggiano, pine nuts, citrus 13

PECAN & PEARS

mixed greens, jalapeno bleu cheese ice cream, candied pecans, pear-praline vinaigrette 12

OLIVE & BARREL-AGED FETA

arugula, marcona almonds, white balsamic vinaigrette 14

ENTREES

WHOLE RAINBOW TROUT

roasted peppers & onions, polenta, calabrese chile 33

CATELLI BROS. LAMB RACK

arugula, pickled candy-striped beets, 25-year aged balsamic, carm olive oil 49

NEW ORLEANS BBQ SHRIMP

grits, pickled carrots, herbs & spices 25

STEAK FRITES

CREEKSTONE HANGER 27

55-DAY DRY-AGED PRIME RIBEYE 75

choice of black truffle bearnaise or chimichurri

LOLA'S FAVORITES

CLASSIC BURGER

prime beef, bibb lettuce, spicy pickles, grilled onions, grocery sauce, fries 15

BLT

brioche, chive aioli, fries 18

CHICKEN & WAFFLES

chiles, fried rosemary & leeks, mint, syrup 25

BUTCHERBLOCK

ciabatta, cured meats, fried eggs, arugula, hashbrowns, manchego, chive aioli 16

DAILY SPECIALS

MONDAY FISCHER FARMS PORK CHOP

sweet potato puree, apple walnut chutney, apple gastrique 32

TUESDAY BOURBON SOY MASH PRIME RIB

parmigiano-reggiano whipped potatoes, horseradish, au jus 65

WEDNESDAY BOUILLABAISSSE

shrimp, trout, mussels, fennel, tomato, saffron broth 28

THURSDAY THE PIG & THE GOAT BURGER

prime beef, oyster mushrooms, arugula, bacon, goat cheese, pickled red onions, green goddess dressing, fries 19

FRIDAY DIVER SCALLOPS

corn, beans, marcona almonds, romesco 33

SATURDAY PORCHETTA

cabbage, celery, fennel slaw, farm egg yolk 32

SUNDAY WHOLE ROTISSERIE CHICKEN

barrel smoked grits, broccoli slaw, preserved truffles 50

CHEF'S FAMILY STYLE TASTING MENU

5 COURSES WITH WINE PAIRINGS

available seven days a week after 6pm
for the entire table only
menus available upon request