

TO START

BASIL-FED ESCARGOT

herb butter, gruyere, baguette 18

PORK BELLY

watermelon, pickles, mustard seed, molasses 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, fennel pollen 25

BEEF TENDERLOIN TARTARE

mustard greens, pickles, bourbon cured egg yolk & soy 23

VEGETABLES

CHARRED BROCCOLINI

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

FRIED EGGPLANT

pickled wax beans, walnuts, chickpeas, ricotta, black garlic aioli 16

ROASTED SQUASH & ZUCCHINI

potato confit, marinated tomatoes, goat cheese, pepitas, capers 21

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, marcona almonds, citrus 13

PECAN & PEARS

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

BLUEBERRIES & WALNUTS

arugula, celery, bourbon barrel aged feta & vinaigrette 14

HEIRLOOM TOMATOES & FRESH MOZZARELLA

charred green beans, basil, 25-year balsamic 16

ENTREES

RAINBOW TROUT

peruvian lima beans, succotash, bacon 29

CATELLI BROS. LAMB RACK

arugula, pickled candy-striped beets, 25-year aged balsamic, carm olive oil 46

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

challah, 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 PORTERHOUSE PORK CHOP

curried sweet potato puree, marcona almonds, apple-kohlrabi slaw 32

TUESDAY BOURBON SOY MASH PRIME RIB

parmigiano-reggiano whipped potatoes, horseradish, au jus 60

WEDNESDAY BOUILLABaisse

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

THURSDAY BLENDED BURGER PROJECT

dry-aged beef & oyster mushrooms, bacon marmalade, arugula, heirloom tomato, 12-year balsamic, fries 23

FRIDAY DIVER SCALLOPS

spring peas, blueberries, radishes, pickled black beans, calabrese chile, corn & roasted jalapeno puree 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