

## TO START

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### CHESAPEAKE BAY OYSTERS

bourbon mignonette, barrel smoked black pepper 18

### CHARCUTERIE BOARD

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

### GNOCCHI

mushroom, parmigiano-reggiano, fines herbes 19

### TUNA TARTARE

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

## SALADS

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### 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

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### NEW ORLEANS BBQ SHRIMP

grits, pickled carrots, herbs & spices 25

### ORECCHIETTE

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

### STEAK & EGGS

creekstone hanger, two farm eggs, black truffle bearnaise or chimichurri 27

### CATELLI BROS. LAMB RACK

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

## BREAKFAST

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### GROCERY WAFFLE

molasses honey butter, maple syrup 6

### BISCUITS & GRAVY

marksbury farms sausage 7

### BROADBENT COUNTRY HAM

house mustard, baguette 9

### BLT

challah, chive aioli, fries 18

## PASTRIES

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### BLUEBERRY SCONES

lemon curd, bourbon barrel sugar 8

### CINNAMON ROLL

pecans, cream cheese icing 8

### SEASONAL TURNOVER

blackberries, bourbon barrel sugar 9

### BEIGNETS

wild turkey honey & bacon anglaise 5

## EGGS

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### SEASONAL VEGETABLE FRITTATA

spicy tomato sauce, pecorino romano 12

### PROSCIUTTO & CHEESE OMELETTE

gruyere, onions, fines herbes 12

### FARMER'S MARKET OMELETTE

barrel aged feta, sunflower, kale dressing 13

### BUTCHERTOWN EGGS BENEDICT

pork belly, biscuit, braised kale, bearnaise 14

## LOLA'S FAVORITES

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### HANGOVER CURE

two eggs your choice, bacon, hash browns, toast & apple butter 15

### CLASSIC BURGER

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

### CHICKEN & WAFFLES

chiles, fried rosemary & leeks, mint, syrup 25

### BUTCHERBLOCK

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

## SIDES

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### TWO FARM EGGS 5

### WHITE CHEDDAR GRITS 5

### APPLEWOOD SMOKED BACON 6

### MANCHEGO HASH BROWNS 5

### BRAISED KALE 5

### SEASONAL FRUIT 6

### BISCUIT & BUTTER 5

### TOAST & JAM 4

### FRITES 6

## 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