

the Wine Kitchen Hearth & Steak

Cheese & Meats

Pick any Three – 13

CHEESES - Drunken Goat / Moody blue / Appalachian

CHARCUTERIE – House made Lomo / Prosciutto / Long Stone Farm Cacciatore

THE APPETIZERS

POTATO & LEEK SOUP GF 6

scallion oil / house-made sour cream / fried leeks

BEEF TARTARE GF 10

pecorino / quail egg / raisin mostarda / pickled shallot / house-made salt vinegar chips / beer mustard / pickled ramp aioli*

FRIED GREEN TOMATOES 8

504 Sauce / microgreens

BOURBON BUTTER MUSSELS 10

fried leeks / braised collards / focaccia toast

THE GREENS

HEARTH SALAD GF 13

Local head lettuce / bacon / dried cranberries / pickled red onion / maple gastrique / blue cheese dressing / candied walnuts

LOCAL ASPARAGUS SALAD GF 13

Long stone farm duck egg / dijonaisse / pecorino cheese/ pickled red onions

WARM BRUSSELS SPROUT SALAD GF 12

whole grain mustard vinaigrette / pine nuts / pecorino / segmented oranges

THE GRAINS

RICOTTA GNOCCHI 16

salt-roasted beets / baby carrots / raisin mostarda / chevre crema / arugula

FETTUCCHINE AND MEATBALLS 18

house-made fettuccini / red sauce / beef and pork meatballs

SPRING RISOTTO GF 17 (add shrimp - 7)

wild ramps / local mushrooms / parsley puree / tarragon / citrus / local micro greens / pickled radish

THE FISH

DAY BOAT SCALLOPS 26

Basil ricotta tortellini / local shitake mushrooms / pinenuts / arugula/ herb butter sauce

AMERICAN RED SNAPPER GF 24

jambalaya rice / house made sausage / swiss chard / oyster mushrooms / scallion relish

THE BUTCHER'S CUTS

all cuts are offered with creamy mashed potatoes and sautéed green beans

Smoked Chicken Leg spring onion / bacon-chicken demi GF 21

Locust Point Farm, Mount Airy, MD

6 oz Lamb Loin local mushroom duxelle / garlic-mushroom demi GF 26

Elysian Fields, Waynesburg, Pa

Long Stone Farm Boneless 8oz. Pork Chop* Rhubarb demi GF 25

Long Stone Farm Lovettsville, VA., Berkshire Pig, grain fed & grass finished

8oz Filet Mignon* WK steak sauce GF 39

Rosedale Farm Monkton, MD, Black Angus cattle, grass fed & grain finished, 25 day dry aged

16oz Rib-eye* pickled ramp salsa verde / ancho salt GF 41

Rosedale Farm Monkton, MD, Black Angus cattle, grass fed & grain finished, 25 day dry aged

12oz Tri Tip Steak* chef's Cajun seasoning GF 27

Rosedale Farms Monkton MD, Black Angus cattle, grass fed & grain finished 14 day dry aged

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.