

DINNER AT DUSK

\$35 three-course dinner | 5:30-6:30pm daily



APPETIZER

WINTER SALAD

roasted butternut squash, croutons,
shaved parsnip & fennel,
chamomile tea soaked cherries,
blood orange vinaigrette *gf v*

CLASSIC OR KALE CAESAR

parmigiano reggiano,
spanish anchovy, focaccia croutons

WADUKE SHRIMP, CORN & BACON CHOWDER

SOUP OF THE DAY

ENTRÉE

FENNEL SPICED NORWEGIAN

SALMON* haricots verts,
whipped ruby sweet potato,
pistachio dill pistou *gf*

SHRIMP & ANSON MILLS

GRITS braised collard greens,
creamy tasso gravy, fried sage *gf*

JOYCE FARMS CHICKEN

BREAST foie gras root vegetable hash,
dumpling squash purée,
bacon & mushroom pan jus,
crispy root vegetables *gf*

CHESAPEAKE LUMP CRABCAKE

charred brussels sprouts,
sweet potato hash,
whole grain mustard beurre blanc

WINTER VEGETABLE CASSOULET

white beans, roasted baby carrot,
turnip confit, baby beets,
crispy chickpeas,
smoked shiitake mushrooms,
coriander beet gastrique *v*

STEAKHOUSE SALAD*

grilled sirloin, iceberg, bacon,
pickled onion, tomato,
sunflower seed,
bleu cheese dressing *gf*

DESSERT

A SIMPLE SAMPLING OF SWEETS

executive chef Jason Cunningham

*19% service charge applies to parties
of six or more*

**consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness*

