



Welcome!

Our menus include beloved favorites and the bounty of our region. Our goal is to provide you with kind service and wholesome cooking which comes from the heart.

DINNER MENU

Three Courses Option \$45 Per Guest

Kindly Note:

The Entire Table Participates to Enjoy the Value!
or Appetizers \$15 Entrees \$28 Dessert \$8
Some Items Carry a Supplement

Snacks for the Table

Marinated Carmona Mixed Olives

Citrus, Thyme, Garlic 9 (V/GF)

Roasted Marcona Almonds 8 (V/GF)

Black Truffle Popcorn 6 (V)

Rustic Bread & Butter 6

The Rogue Farmer

Cheese & Charcuterie Board

Seasonal Accoutrements & Crostini 32

Bayonne Ham

(think French Prosciutto)

Dry Cured Salami

(Carlito's heritage breed pork, sea salt)

Salami Picante

(dry-cured with hand-harvested sea salt and a little blend of chiles)

Shelburne Cheddar 2yr • Cow - VT

Triple Creme Brie • Cow - France

Cashel Blue • Cow - IRE

Sweet Dreams are Made of Cheese

Brie, Cashel Blue, Shelburne Cheddar 18

Rotating Sides from Market

7 (V/GF)

Parmesan Fries

Baby Lacinato Kale

Mashed Potatoes

Join Us Wednesdays - Burger & Bottle

Night ½ Priced Wine Bottles

Oyster Happy Hour - Tue-Fri 3:00 - 6:00

It's The Little Things™

Thank you! Meshelle Armstrong - Boss Lady, Eat Good Food

*Contains Or May Contain Raw Or Undercooked Ingredients: Please Be Advised, Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food-Borne Illness, Especially If You Have Certain Medical Conditions. Certain Items may be cooked to order. Please inform us about any allergies.

Appetizers (a la carte \$15)

Creamy Tomato, Herbed Croutons (V)

Southern Fried Oysters Shishito Tartar Sauce

Jumbo Lump Crab & Shrimp Cocktail Duo

Avocado, Classic Louie Dressing, Cocktail Sauce (GF) +10

Trio of Dips

Beet Hummus, Classic Hummus, Tzatziki, Flatbread (V)

(Additional Flatbread \$2) (GF without Bread, opt for crudité)

6 Virginia Raw Oysters *

Mignonette, Cocktail Sauce, Horseradish (GF)

Crab & Corn Fritters Espelette Aioli

Hummingbird's House Salad

Field Greens, Pickled Onion, Avocado, Roasted Tomato,

Champagne Vinaigrette (V) (GF)

Entree (a la carte \$28)

Spanish Style Garlic Shrimp & Mussels *

Chorizo, Olive Oil, Albariño, Rustic Bread (GF without Bread)

Salmon Lemon Bucatini *

Parmesan Lemon Cream, Red Chili, Basil (GF available 20 min)

Grilled Whole Fish *

Trio of Sauces: Shishito Tartar, Basil Chimichurri, Ginger-Soy (GF) +10

BBQ Smoked Chicken

Baby Lacinato Kale, Mac & Cheese

Burgundy Braised Short Rib

Mashed Potatoes, Glazed Baby Carrots, Crispy Onions +10

Crab Cakes

Succotash (corn, peas, red and green peppers), Sweet Corn Puree +10

(Sustainable-Marine Stewardship)

Pan Seared Rockfish *

Potato Croquettes, Glazed Baby Carrots, Caper Lemon Butter +10

Spring Zucchini Bake

Zucchini and Squash, Herbed Tomato, Toasted Bread Crumbs, Burrata,

Flavor Fields Basil

(V) (VG, GF available 15 min)

Steak Frites

Grilled 12 oz New York Strip, Maître d'Butter, Parmesan Fries +10 (GF)

Dessert (a la carte \$8)

Our Signature Hummingbird Cake +2

Southern-style Pineapple & Banana Cake with Pecans, Rum Glaze

Cream Cheese Frosting

Pistachio & Ricotta Mousse Cake, Vanilla Sponge

Madagascar Vanilla Bean Cheesecake, Blueberry Coulis

Flourless Chocolate Fudge Cake (GF)

Assorted French Macarons & Chocolate Truffles +2 (GF)

*Macarons Contains Almond Flour - *Green is Pistachio)

Artisan Gelato & Sorbet Combo:

Vanilla or Chocolate Gelato • Sorbet: Seasonal (GF)