

AMERICAN ARTISAN CHEESE

Three for 12 Five for 18

Accompanied by Seasonal Preserves , Dry Roasted Nuts & Cracked Seed Flat Bread *

Green Hill (Sweet Grass Dairy, Georgia) Cow, Double Cream, Rich, Buttery Taste

Smoked White Cheddar(Fiscalini, California) Cow, Apple & Cherry Wood Smoked

San Joaquin Gold(Fiscalini, California) Cow, Grana Texture & Flavor

Bay Blue(Chapel's Country Creamery, Maryland) Cow, Mushroom Undertones, Buttery, Smooth

Appalachian(Meadow Creek Dairy, Virginia) Cow, Mild, Spicy, Sweet, Fruity

Thomasville Tomme(Sweet Grass Dairy, Georgia) Cow, Smooth, Rich, Tangy, Slightly Salty

Caveman Blue(Rogue Creamery, Oregon) Cow, Deep Umami & Butterscotch Flavors

Monocacy Ash(Cherry Glen, Maryland) Goat, Soft-Ripened Two-Layer Cheese,Vegetable Ash

TouVelle(Rogue Creamery Oregon) Cow, Semi-Hard, Milk Chocolate, Roasted Nuts,Vanilla

Piedmont(Everona Dairy, Virginia) Sheep, Sweet, Nutty, Sharp Taste

SALTED, SMOKED & CURED

Spiced Pork Belly, Baby Arugula, Sweet Tomato Jam, Rustic Bread 11

All Natural Beef Sliders, Grafton Cheddar, Onion Ketchup, Sweet Potato Buns * 12

Braised Meat Balls, Pork, Veal, Beef, Rich Tomato Gravy, San Joaquin Gold Cheese 14

Smoked Garlic Sausage, Rosemary Roasted Potatoes, Onion, Whole Garlic 11

Goat Cheese & Spinach Fritters, Whole Grain Mustard & Leek Gravy 10

Organic Chicken Liver Pate, Red Onion Jam, Cracked Seed Flat Bread * 11

American Cured Meats, Surryano Ham, Speck, Molisana, Smoked Sausage * 16

FIELD, FARM & KETTLE

Local Hot House Heirloom Tomato Salad, Buffalo Mozzarella, Extra Virgin Olive Oil * 13

Fennel Fronds & Sea Salt Roasted Beets, Goat Cheese, Lemon & Herb Vinaigrette * 12

Root Vegetable Salad, San Joaquin Gold, Citrus Infused Vinegar, Tarragon Oil* 10

Herb Laced House Greens, Toasted Pecans, Bay Blue Cheese, Apricot Vinaigrette* 11

Butter Nut Squash Soup, Virginia Honey, Pumpkin Seed Oil* 8

Maryland Cream of Crab Soup, House Made Croutons, Tabasco Oil* 9

*parties of 6 or more will have a 20% gratuity added to the bill

* Indicates extended hours menu



CURE

bar & bistro

HEARTH & GRILL

Old Fashioned Chicken Pot Pie, Seasonal Farm Fresh Vegetables, Flaky Crust 16

Maryland Blue Crab Pie, Yukon Gold Potatoes, Sweet Corn, Cracker Crumb Crust 22

Grilled All Natural Beef Rib Eye Steak, Bacon Butter, Pan Roasted Mushrooms 25

Baked Shrimp Skillet, Garlic Sausage, Old Bay Spiced Potatoes, Corn on the Cob 22

Pacific Cod, Garlic & Herb Infused Olive Oil, Fresh Coriander & Carrot Salad 24

Smoked Pennsylvania Ham Mac & Cheese, Cavatappi Pasta, Vermont Cheddar 16

Slow Roasted Organic Chicken, Pan Seared Bear Mountain Bosc Pears 21

Chili Braised Beef Short Ribs, Antebellum Grits, Vermont Cheddar 27

TABLE SIDES

Braised Kale, Smoked Duck & Shallots 6

Crispy Brussels Sprouts, Lemon Sour Cream 6

Butter & Cider Braised Parsnips 6

Bacon Egg & Cheese Corn Bread 6

Buttermilk Biscuits, Black Pepper & Chive 6

Crisp Duck Fat Fried Potato Wedges, Chive Sour Cream 6

Crisp Idaho's Potato Chips Smoked Paprika Aioli* 6

Sugar & Spice

"Cheesecake Crème Brulee" Glazed Blackberries & Citrus Short Bread* 8

Cookies & Milk Oreo Brownie Sandwich Hot fudge, Mint Chocolate Ice Cream* 8

Black Forrest Cake Flourless Chocolate Cake, Black Cherry Caramel Center* 8

Warm Banana Bread Pudding Toasted Coconut Ice Cream, Curry Caramel Sauce* 8

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