

— SMALL PLATES —

tonight's housemade soup 8⁵⁰

ROSEBAY oyster stew

smoked bacon | sofrito | fresh herbs | old bay
warm sweet potato biscuit 14⁵⁰

hoisin glazed baby back ribs

quick vegetable kimchee | toasted cashews 13⁷⁵

creamy burrata & crisp surryano ham

arugula pesto | spring onion focaccia | aleppo salt 13⁵⁰

cornmeal crusted fried VIRGINIA catfish

napa cabbage slaw | miso dressing | spicy mayo 13⁰⁰/26⁰⁰

taste of southern goodness (*to share, perhaps*)

sweet potato biscuits | EDWARD'S ham | mountaineer cheese
smoked fish salad | pepper jelly | house pickles 13⁵⁰

— GREENS —

mesclun green salad

blueberries | toasted pumpkin seeds
shaved radish | white balsamic vinaigrette 8⁰⁰

strawberry & shaved fennel salad

yellow beets | feta yogurt | toasted almonds
almond oil-sherry vinaigrette 16⁰⁰

hearts of romaine leaves tossed with caesar dressing

reggiano parmesan | toasted pullman croutons 9⁷⁵

baby iceberg wedge

grape tomatoes | ALLAN BENTON'S bacon | toasted pecans
buttermilk blue cheese | buttermilk dressing 14⁰⁰

— SIDE DISHES —

fingerling potatoes | smoked cipollinis | shiitakes | greens 6⁵⁰

seasonal vegetable couscous 5⁰⁰

macaroni & 4 cheeses 7⁰⁰

chef's choice of vegetable 5⁰⁰

— WELCOME —

Russell Family...Doug, Pixie, Will and Sarah

Thank you very much for your generous support of the
Chesapeake Bay Wine Classic Foundation!

spring vegetables & housemade cornmeal gnocchi

seasonal mushrooms | yellow beets | baby turnips | baby carrots
english peas | pecorino romano | fresh tarragon

SUNBURST FARMS mountain trout

spring peas & mint | salmon caviar
meyer lemon beurre blanc | endive salad

PAMLICO SOUND green tail shrimp ramen bowl

lo mein noodles | roasted shiitakes | fresh belly bacon
pickled carrots | sweet herbs | soy pork broth

pan fried local jumbo lump crabcakes

seasonal vegetable couscous | marinated cucumbers
watercress sauce

grilled bone in pork chop

bbq grilled cabbage | macaroni & 4 cheeses
Cheerwine glaze

seared MAPLE LEAF farm duck breast*

confit salad of arugula, wild rice, toasted pecans & cara cara oranges
fig balsamic sauce

seared OUTER BANKS sea scallops

saffron quinoa | piquillo-caper-basil relish
roasted little tomatoes

16oz ribeye or grilled angus beef tenderloin

warm salad of fingerling potatoes | smoked cipollini onions | shiitakes
truffle-horseradish crème fraîche | crushed peppercorns

THE **BLUE POINT**
DUCK

Owners—Sam McGann *and* John Power

Chef de Cuisine—Dave McClary | Sous Chefs—Matt Estrada, Stuart Harvey & Donny Grebner

Pastry/Bread Jack Baumer | Joe Santoro

Advanced Sommelier—Simon Kaufmann