

## BAR SNACKS

<b>PICKLE BOARD</b> Trio of house-made pickles	<u>9</u>
<b>LOCAL FARMER'S CHEESE BOARD</b> Selection of local cheeses from Lancaster and Firefly Farms	<u>16</u>
<b>DUTCH OVEN BREAD WITH AGED BUTTER</b> Basket of sourdough bread with selection of three aged butters	<u>9</u>
<b>CRUDO TOSTADA TRIO</b> Octopus, beef tataki, and tuna nisei on Autumn Olive Farms corn tortilla	<u>18</u>
<b>ESQUITES</b> Baby corn, home-made mayonnaise, three chiles rub, lime, coriander	<u>12</u>

## STARTERS

<b>HERITAGE CROQUETTES</b> Aji amarillo creamy chili sauce, red onion pickle, Canterbury cured caviar trout roe	<u>16</u>
<b>TURNIP CEVICHE</b> Agua chili, turnip puree, serrano	<u>15</u>
<b>POTATO LAYERS</b> Caviar, hot beurre blanc	<u>20</u>
<b>SEVEN HILLS TARTAR</b> Cured egg yolk, orange gel, yogurt, grain mustard, crispy parsley	<u>19</u>
<b>SCALLOPS TIRADITO</b> Ginger emulsion, crispy rice, ginger mayo, caviary, cassava chips	<u>18</u>
<b>COLD SMOKED HAMACHI</b> Hamachi crudo, passion fruit mayo, fingerlimes, avocado	<u>21</u>

## MAINS

<b>POTOMAC BASS</b> Tomato broth, rhubarb pickle, roasted bok choy	<u>32</u>
<b>KOROBUTA PORK BELLY</b> Cassava puree, peas, jus	<u>29</u>
<b>RUN DOWN STEW</b> Octopus, clams, Atlantic cod, red snapper, sweet potato, fingerling potato, scotch bonnet	<u>33</u>
<b>ROASTED CHICKEN</b> Shenandoah Valley half chicken, roasted cured fingerling potatoes, annatto seeds	<u>29</u>
<b>STEAK &amp; ONIONS</b> Dry-aged Seven Hills strip loin, onions confit, onion puree, lizano jus	<u>34</u>

## DESSERT 9

<b>THE STUDY CHOCOLATE SAMPLER</b> Chef's choice of Mesoamerican bon bons and truffles	
<b>I DREAM ABOUT TRES LECHES</b> Chef Tomas family recipe	
<b>THE SWEETEST CORN</b> Sweet corn cake, dulce de leche, tequila flambee	
<b>CHURROS INA ROW</b> churros, salted caramel sauce, spicy chocolate sauce, toasted milk sauce	

