

DINNER

PETITE CERISE

SPRING 2024

* MANIFEST BREAD BAGUETTE · 7

manifest bread, beurre de baratte

HORS D'OEUVRES

FIRESIDE FARMS CRUDITÉ 10

first of the season suger snap peas, anchoïade

POACHED RAZOR CLAM · 18

yuzu vinegar, shiso, cucumber **GRILLED METOMPKIN BAY OYSTERS** · 16

champagne ramp butter, kampot peppercorn, lemon PORK RILLETTES · 16

rhubarb compote, pickled mustard seed

STARTERS

SPRING LETTUCES peas, radishes, avocado-herb dressing, goat feta, grilled crostini · 16

BEEF TARTARE preserved chili crème fraîche, pommes darphin, castelvetrano olive · 18

*ONION SOUP GRATINÉE caramelized onion, manifest bread, gruyère · 21

BEIGNETS foie gras parfait, raspberry preserves, pink peppercorn · 24

GRILLED WHITE ASPARAGUS sauce mousseline, lemon, sea salt · 25

CHESAPEAKE SOFT SHELL CRAB fennel, dill, trout roe, buttermilk · 36

MAINS

MOULES FRITES mussels, sauce mouclade, parsley, pommes frites · 24

ASPARAGUS RISOTTO poached farm egg, french breakfast radish, mint, parmigiano · 28

BLACK BASS morel mushrooms, nettle & sherry cream, mustard, sorrel · 45

BEEF BOURGUIGNON red wine braised roseda beef, bacon lardons, pearl onions, pommes purée · 34

RAMP STUFFED CHICKEN LEG fava beans, fiddleheads, lemon, sauce fines herbes · 35

LAMB CROUQUETTE english peas, baby carrots, hakurei turnips, green garlic aioli, upland cress · 36

GARNITURES · SIDES

SALADE VERTE · 13 goat feta, sherry vinaigrette

POMMES FRITES · 10 graisse de beouf

SAUTEED RAMPS · 15 lemon, garlic oil

* Manifest Bread is a stone mill bakery & cafe located in Riverdale Park, Maryland.

The husband & wife team produces hand crafted loaves and pastries featuring regionally grown grains.



