WINTER AT BAY

A WINTRY CULINARY TALE

Once upon a time...

"A frigid winter wind gusts off of the cold gray bay, covering the ascending Blue Ridge in a white blanket of snow..."

The winterscape of the Chesapeake Bay Watershed may bring a chill to the bones, but our warming seasonal menu—full of hot cocktails and comfy cuisine inspired by the Chesapeake—is the perfect way to keep winter at Bay.

Please relax and enjoy a taste of our wintertime escape!

MENU

Mirth

Roasted Oysters | Dashi buerre monte, trout roe **24**
Hush Puppies | Citrus aioli **17**
Caviar Service | Herb crème, potato chips **95**
Fondue | Fontina cheese, crudite, grilled bread **21**
Cheese and Charcuterie | Local cheese, seasonal jam, grilled bread, and lavash **32**

Merriment

Inn Keeper Guiness Syrup, Jameson, Brandy **20**
Thyme with Grandma Grapefruit, Grand Marnier, Thyme, Butter **20**
The Wood Stove Mezcal, Hot Chocolate, Marshmallow **20**
Solstice Gosling's, Sparkling Cider **18**

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Thomas Point Shoal Hot Cider, Seedlip Spice **13**
Jones Point SeedLip Garden, Apple Juice, Lemon, Maple Syrup, Soda **14**

Merry Making

Sparkling

Brut Rosé Canard Duchene, Champagne, NV **30 / 120**
Brut Veuve Clicquot 'Yellow Label', Champagne, NV **30 / 120**

White

Chardonnay Flowers, Sonoma **22 / 88**
Sauvignon Blanc Joseph Mellot, Sancerre **20 / 80**

Red

Pinot Noir Ponzi, Willamette Valley **18 / 72**
Cabernet Sauvignon Crossbarn, Sonoma **25 / 100**