

FITLER DINING ROOM

welcomes
Sam Brouwer
of
Frecon Farms & Catoctin Creek Distiling

FIRST

WARM FRUITS DE MER

cape cod mussels, razor clams, sea scallops,
green apple, meyer lemon, sea urchin, sourdough

EARLY MAN CIDER

early maturing heirloom macintosh & gravenstein apples

SECOND

ST. CANUT FARMS PORCELET DE LAIT

smoked shoulder, roast loin, crisp belly, fresh cider sausage, bitter greens, apple mostarda

HOGSHEAD CIDER

bottle conditioned blend of tradition crab apple & stayman winesap
matured on french & american oak

THIRD

SPROUT CREEK FARMS EDEN

roasted beets, honey crisp apples, pecans,

CRABBY GRANNY CYSER

granny smith, winesap & crab apples.

DESSERT

WARM APPLE BROWNIE

maple ice cream, cider caramel

CATOCTIN CREEK ROUNDSTONE RYE MANHATTAN

roundstone rye, carpano antica, bitters