
APPETIZERS

"CHIPS, DIPS AND STICKS"

Sea salt potato chips, crisp garden vegetables, and local apples served with beet goat cheese, onion dip and tobiko wasabi aioli 9 v.

SOUP OF THE DAY

Prepared from the finest market ingredients 7

CHESAPEAKE OYSTERS

Roasted with creole spiced Worcestershire butter, parmesan, garlic and green onions 12

FARMER'S MARKET SALAD

Cherry tomatoes, cucumber, red onion and carrots, tossed with white balsamic dressing 9 v.g.

CAULIFLOWER STEAK

Red pepper Romanesco sauce, toasted almonds and rainbow mixed micro greens 9 v.g.

THAI STYLE SHRIMP

Water chestnuts, Sambal oelek, cilantro, ginger mayonnaise and lime 11

CAESAR SALAD

Little gem lettuce, torn croutons, parmesan cheese, Caesar dressing 9

ROASTED BEETS

Goat cheese marshmallows, walnut dust and sherry vinegar gel 10 v.g.

CALAMARI

Served with black garlic aioli, lemon and fried parsley 11

SAY CHEESE !!!!!!!!

Rogue creamery caveman blue, 1883 barber's reserve cheddar and little Antietam goat dairy chevre, served with cranberry chutney, candied walnuts and French bread 14

g. gluten free / v. vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER

ORA KING SALMÓN

“Cauliflower risotto” with roasted beets and caper-walnut butter 25 g.

PAPPARDELLE WOODSBORO

Hand cut noodles, Country ham, farm egg and parmesan cheese 16

KUNG PAO CHICKEN

Tossed with spicy hoisin glaze, peanuts, scallions, thai chili and pea shoots, served with jasmine rice 18

FILET MIGNON AND SHORTRIB

Served with mashed Yukon gold potatoes, glazed carrots and cabernet wine sauce 29 g.

DUCK LEG SUGO

Braised duck, carrots, mushrooms, san Marzano tomatoes, house garganelli 18

129 BURGER

Tomato-mayonnaise, mixed greens, cheddar, onion jam on a Kaiser roll served with French fries or house side salad 13

SEA SCALLOPS

Butternut squash ravioli, brown butter, wilted greens, golden raisins and parmesan frico 24

LAMB 2

Lamb chop and braised shoulder, cheddar potato-broccoli casserole, coffee barbecue 27

GULF SHRIMP

Calamari, tomatoes, olives, red onions, calabrese chili, orecchetti pasta 19

HARVEST

Daily selection of garden vegetables, roots, grains, and forest mushrooms 16 v.g.

JAEGER SCHNITZEL

Breaded Pork cutlet topped with mushroom gravy, served with spätzle noodles and sweet and sour braised red cabbage 21

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OUR LOCAL FARMING PARTNERS

*Fountain Rock Farms, Walkersville, MD
Wagon Wheel Farms, Mount Airy, MD
Hoffman's Meats, Hagerstown, MD
Jurgielewicz and Sons, Hagerstown, MD*

*Elysian Fields Farm, Waynesburg, PA
City Harvest, Hagerstown, MD
Earth and Eats, Waynesboro, PA*

BRUNCH ENTREES

BENEDICT *toasted english muffin served with shuff's country ham, two poached farm eggs & hollandaise sauce and country fried potatoes \$13*

HOFFMAN'S STEAK AND EGGS *petite filet mignon served with scrambled eggs with forest mushrooms, served with country fried potatoes & nine grain toast \$18*

FRENCH TOAST *nine grain bread, cinnamon-vanilla egg batter, topped with local apples, served with vermont maple syrup & applewood smoked bacon \$12*

CRABENEDICT *toasted english muffin served with maryland crab cakes, two poached eggs, & stone ground mustard hollandaise sauce with country fried potatoes \$16*

DUCK FLANNEL HASH *duck confit, red beets, butternut squash, scallions, topped with poached eggs & an english muffin \$14*

FARMER'S FRITTATA *open faced three egg omelette with onions, peppers, tomatoes, mushrooms & asparagus, topped with melted goat cheese & country fried potatoes \$13 v.*

OINK!! *crispy pork tenderloin fritter, topped with country ham, smoked bacon, vermont cheddar & a fried egg, with dijon aioli on a country roll, served with french fries or house side salad \$14*

LUNCH ENTREES

CHAR GRILLED ŌRA KING SALMON *served atop mixed local "cauliflower risotto" with roasted beets & caper-walnut brown butter \$19 g.*

KUNG PAO CHICKEN *crispy allen brothers chicken thigh tossed with spicy hoisin glaze with peanuts & scallions, served with jasmine rice \$13*

CHAR GRILLED HOFFMAN'S FILET MIGNON *served with herb roasted fingerling potatoes, asparagus, glazed carrots & bearnaise sauce \$18 4 oz. / \$36 8 oz. g.*

THE HARVEST *our daily selection of garden vegetables, roots, ancient grains, beans & forest mushrooms \$16 v.g.*

HOFFMAN'S 129 BURGER *served on a country roll with tomato aioli, topped with local greens, vermont cheddar, red onion marmalade served with french fries or house side salad \$13 add farm egg \$1 / bacon \$2*

JUMBO NEW ENGLAND SEA SCALLOPS *served atop a roasted butternut squash puree, wilted local greens topped with stone ground mustard butter \$28 g.*

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REINA

restaurant & bar

DESSERTS

SPRING fresh strawberries on warm cardamom cake topped with rhubarb sorbet, basil chantilly and served with strawberry sauce \$8

BITTERSWEET chocolate cake served over roasted red beet chantilly with candied black olives, toasted marshmallows and raspberry sauce \$8

COFFEE creme brulee served with whipped cream, orange biscotti \$7

MACADAMIA nut tart served over chocolate sauce with white chocolate ice cream \$8

AFFOGATO amaretto ice cream topped off tableside with hot espresso and whipped cream \$6

BEVERAGES

We feature Choco Sombra Single Estate Peruvian Coffee

Regular coffee \$2.5

Decafe Coffee \$2.5

Espresso \$3

Cappuccino \$3.5

Dammann Assorted Teas \$3