



The John Wright team wants you to know we are committed to using organic, local, and naturally raised food products whenever possible, while still maintaining the quality you have come to expect. We are very proud of our sustainable practices and many are listed at farmfresh.jwrpa.com

Please be patient and enjoy the ambiance while each dish is carefully prepared from scratch and to order.

## SMALL PLATES

**Baked Maryland Crab Dip** <sup>GA</sup> 12  
Crispy Pita Chips

**9** <sup>GA</sup> **VA Baked Oysters**  
Garlic-Herb Butter, House-Made Pancetta, Panko

**Chesapeake Bay Catfish Nuggets** 8  
Cajun Aioli, Corn Relish

**8 Crab and Sweet Corn Arancini**  
Rock Shrimp, Saffron, Roasted Tomato Vinaigrette

**Coconut Curry Shrimp** 9  
Sweet Peas, Spiced Basmati Rice, Cilantro

**Seared Scallops** <sup>G</sup> 12  
House-Made Pancetta, Sweet Peas,  
Ramp Pesto Cream

**9** <sup>G</sup> **Chimichurri Beef Satay**  
Local Raw Feta

**Local Pork Spring Rolls** 8  
Sriracha Honey

**8** <sup>G</sup> **Truffled Brussels Sprouts**  
Bacon, Bleu Cheese

**Warm Brie** <sup>GA</sup> 9  
Fig Jam, Port Poached Cherries,  
Toasted Baguette

**8/11** <sup>GA</sup> **Roasted Garlic Hummus**  
Warm Pita, Olive Relish, Local Raw Feta,  
Cucumbers, Tomatoes

## SALADS

GRILLED CHICKEN 3 • SALMON 5 • JUMBO SHRIMP 8 • TUNA 10 • CRAB CAKE 12

**Mixed Green Salad** <sup>G</sup> 5/8  
Tomatoes, Cucumbers, Red Onions

**6/10** <sup>GA</sup> **Caesar Salad**  
Romaine Hearts, Crispy Parmesan, Garlic Croutons

**Roasted Beet and Warm Goat Cheese Salad** <sup>GA</sup> 6/10  
Mixed Greens, Red Onions, Balsamic Vinaigrette

**Nantucket Salad** <sup>G</sup> 6/10  
Mixed Greens, Dried Cranberries,  
Candied Walnuts, Local Raw Feta,  
Balsamic Vinaigrette, Sweet Potato Chips

**6.50/11** <sup>G</sup> **Mediterranean Salad**  
Mixed Greens, Red Onions, Pap's Peppers,  
Olive Relish, Tomatoes, Cucumbers,  
Local Raw Feta, Herb Vinaigrette

**All Of Our Dressings Are Made In House**  
Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Caesar,  
Balsamic Vinaigrette, Herb Vinaigrette, Raspberry Vinaigrette

\*Gluten free bread available for \$1.00  
We do not use MSG or peanut oil

© - This dish is Gluten Free.  
<sup>GA</sup> - Gluten free options are available

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## ENTRÉE

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SERVED WITH FRESH LOCAL VEGETABLES

**Sesame Crusted Tuna** <sup>Ⓞ</sup> 23  
Coconut Curry, Toasted Almond, Cilantro,  
Spiced Basmati Rice

**23 Lobster Manicotti**  
Rock Shrimp, Bay Scallops,  
Roasted Mushrooms, Garlic Cream

**Jumbo Lump Crab Cake** <sup>Ⓞ</sup> 25.50  
Remoulade, Roasted Local Potatoes

**24** <sup>Ⓞ</sup> **Applewood Smoked Cape d'Or Salmon**  
Cherry Whiskey Sauce, Sweet Potato Risotto

**Groff's Smoked Kielbasa** <sup>Ⓞ</sup> 18  
House-Made Sauerkraut and Mustard, Boursin Mashed Potatoes

**Pepper Crusted Filet Mignon** <sup>Ⓞ</sup> 26  
Red Wine Garlic Marinated,  
Bourbon Bleu Cheese Cream, Boursin Mashed Potatoes

**29** <sup>Ⓞ</sup> **Hickory Smoked Ribeye**  
14 oz, Bacon-Bleu Cheese Butter,  
Mashed Sweet Potatoes

**South West Duroc Pork Chop** <sup>Ⓞ</sup> 20  
Cilantro-Lime Glaze, Local Raw Feta,  
Mashed Sweet Potatoes

**23** <sup>Ⓞ</sup> **Braised Lamb Shank**  
Roasted Carrots, Tarragon Jus,  
Boursin Mashed Potatoes

**Herb Roasted Half Chicken** <sup>Ⓞ</sup> 18  
Herb de Provence Cream, Roasted Local Potatoes

**17** <sup>Ⓞ</sup> **Pasta Free Vegetable Lasagna**  
House-Made Mozzarella, Ricotta, Marinara

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## SAUTÉ

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GRILLED CHICKEN 3 • VEGETABLES 3 • HOUSE SAUSAGE 4 • JUMBO SHRIMP 8

**Braised Boar and Gnocchi** <sup>Ⓞ</sup> 19  
Slow Cooked in Chianti Wine, Parmesan

**20** <sup>GA</sup> **Duck Confit and Gnocchi**  
Local Ramp Pesto, Cream, House-Made Pancetta

**Seafood Gumbo** <sup>Ⓞ</sup> 21  
Shrimp, Scallops, Catfish, Andouille Sausage, Okra, Rice

**Seared Scallop Puttanesca** <sup>GA</sup> 24  
Spaghetti, White Wine, Olive, Parmesan, Tomato Sauce

**19** <sup>GA</sup> **Local Bison Bolognese**  
Slow Cooked Meat Sauce, Penne Pasta

**Penne a la Vodka** <sup>GA</sup> 16.50  
House Italian Sausage,  
Creamy Tomato Sauce

**17** <sup>GA</sup> **Chicken Carbonara**  
House Bacon, Peas,  
Parmesan Cream Sauce, Spaghetti

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## GRILL

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Served on a brioche roll with lettuce, tomato, onion, and french fries.

**Foundry Burger** <sup>GA</sup> 15  
Cheddar, Bacon, BBQ

**19** <sup>GA</sup> **Chesapeake Burger**  
Lump Crab Cake, Cajun Remoulade

**Southwest Black Bean** <sup>GA</sup> 14.50  
House-Made Vegan Burger, Cheddar, Corn Relish

*Consuming raw or undercooked food may increase your risk of foodborne illness.  
No more than 4 separate checks per table unless approved by a manager.  
Optional 18% gratuity on tables of 6 or more.*