

Appetizers

- Pork Belly / Poitrine de Porc Braisée** 16
Braised and seared with a house grown tomato and leek jam glaze and a white cheddar polenta cake
- Fall Turnover / Feuilleté d'Automne** 12
Butternut Squash and goat cheese mille feuille with a spiced cranberry aioli, toasted pecans and candied pumpkin seeds
- Saucisson Sec** 14
Crispy cured sausage with giant beans, chiffonade of Swiss chard and a roasted tomato sauce
- Artisanal Cheese Plate** 11 **House-Made Charcuterie Plate** 12
House-Made Seafood Charcuterie Plate 12
Combination of Artisanal Cheese Plate & House-Made Charcuterie Plate 16

Soups

- Soup of the Day** 7
announced daily
- Seafood Soup of the Day** 8.5
announced daily

Salads

- Mesclun Greens with Vegetable Garniture** 6
raspberry honey vinaigrette
(Bogle Merlot)
Entrée Size 10
- *Stacked Caesar** 11
marinated tomato, house-made dressing, croutons
with grilled, sliced chicken 16 **with jumbo shrimp** 18 **with jumbo lump crab cake** 19.5
- Fall Salad / Salade Automnale** 15
Apples, dried currants, spiced walnuts and scallions tossed with a sage blossom dressing over garden greens
- *Tuna Niçoise Salad / Salade Niçoise au Thon** 17
Seared tuna medallion, fingerling potatoes, roasted tomatoes, fennel, broccolini and hard boiled free range egg with a sherry dijon dressing over garden greens
- Roasted Beet Salad / Betteraves Rôties en Salade** 15
Roasted beets, asparagus, jalapeño bacon, white cheddar, arugula and frisée with a tomato shallot vinaigrette

The Wine Tastings, suggested with each dish, are a three ounce pour. Full glasses are also available. There will be a \$2 charge for splitting Appetizers, Salads &/or Desserts, & a \$5 charge for splitting Entrées.

item is from*  **SECOLARI
*The gift of artisan oils, vinegars
& other enrichments*

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Plats Principaux

Maryland Style Crab Cake (Single) 16 or (Double) 22.5

Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus

Pasta e Fagioli / Pâtes aux haricots Blancs 14.5

Farfallini pasta with cannellini beans, fennel, onion, garlic, Swiss chard and a roasted tomato sauce

Creole Chicken / Poulet et Crevettes à la Créole 15

Boneless Cajun chicken leg & thigh over cheesy grits, sautéed Fall vegetables and a creole sauce

Sicilian Meatloaf 15.5

Stuffed with provolone, ham, tomato paste and spinach, bordelaise sauce, roasted fingerling potatoes

Seafood Crepe 16

Shrimp, scallops, crab, gruyère cheese, & rice, rolled in a buckwheat crepe, nantua sauce, asparagus

Braised Spring Lamb Chop / Carré d'Agneau Braisé 17.5

Served over creamy polenta, braised leafy greens and finished with a wild mushroom and tomato sauce

Braised Veal Cannelloni / Poitrine de Veau Braisé 17

Pasta stuffed with veal, spinach & ricotta, served with wilted spinach topped with bordelaise and grana padana cheese

Lobster Pot Pie / Tourte au Homard 16.5

Lobster sautéed with pearl onions, peas and carrots in a lobster bisque topped with puff pastry and pea tendrils

Seared Scallops / Pétoncles Poêlés 19

Served with braised fennel, orange supremes, olives, orange fennel cured lonza, orzo, wilted greens and finished with a **Blood Orange Oil* drizzle

Sandwich "Du Jour" Market Price

fried fingerling potatoes, vegetable slaw

Dessert

Any Selection from our Dessert Tray 9

Artisanal Cheese Plate 13

item is from*  **SECOLARI
*The gift of artisan oils, vinegars
& other enrichments*

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.