

## *Appetizers*

- Summer Squash Rolls / Roulades de Courgettes Jaunes 10**  
Squash and zucchini rolls filled with goat cheese and roasted pepper pesto finished with a *\*Tuscan Herb Oil* aioli (*Santa Cristina Chianti Superiore*)
- Vietnamese Summer Roll / Rouleaux du Printemps 8.50**  
A crab and shrimp summer roll with cilantro, Thai basil, bell peppers, napa cabbage and a guava sweet chili dipping sauce (*Pierre Sparr Riesling*)
- \*Skirt Steak Mole / Molé de Bavette 13**  
Seared and sliced thin with a mole sauce, quinoa salad and cactus pear sauce (*El Círculo Rioja*)
- Artisanal Cheese Plate 13**
- House-Made Charcuterie Plate 12.5**
- House-Made Seafood Charcuterie Plate 12.5**
- 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  
(*Brancott Sauvignon Blanc*)  
with grilled, sliced chicken 16 with jumbo shrimp 18 with jumbo lump crab cake 19.5
- Stone Fruit Salad / Salade de Fruits à Noyaux 16**  
Grilled summer stone fruit, smoked feta, toasted Marcona almonds, roasted shallots, pea tendrils and a honey apricot vinaigrette over red lettuces (*Chateau St. Michelle Chardonnay*)
- Smoked Salmon Salad / Salade au Saumon Fumé 16**  
Garden greens and berries, smoked salmon, creamy brie cheese and a citronette (*El Círculo Rioja*)

*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  
(Fleur du Cap Chardonnay)

### **\*Organic Calves' Liver / Foie de Veau Bio 18**

Sautéed with figs, onions, pancetta, artichoke hearts and mushrooms with a fig balsamic  
(El Círculo Rioja)

### **Summer Vegetable Quinoa / Quinoa aux Légumes d'Été 18**

Garlic hummus quinoa cake with roasted garden vegetables, fried paneer  
and a \*Tandoori Oil drizzle (Brancott Sauvignon Blanc)

### **Braised Brisket / Poitrine de Boeuf Braisée 18.50**

Braised brisket with white cheddar grits, roasted tomatoes, grilled asparagus and a roasted  
onion and garlic soubise (Columbia Crest H3 Cabernet Sauvignon)

### **Sicilian Meatloaf 15.5**

Stuffed with provolone, ham, tomato paste and spinach,  
bordelaise sauce, roasted fingerling potatoes (Antinori Chianti Superiore)

### **Seafood Crepe 16**

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

### **\*Organic Pork Bolognese / Bolognaise de Porc Bio 17.50**

Braised pork bolognese with papardelle, Caillette, sautéed wild mushrooms, spinach and  
roasted turnips (Domaine du Pere Caboché Côtes du Rhone)

### **Stuffed Quail / Caille Farcie 18**

Quail stuffed with a roasted cornbread with a red potato, corn, bacon and fava bean  
ragout, wilted greens and a blackberry BBQ sauce (Domaine du Pere Caboché Côtes du Rhone)

### **Sandwich "Du Jour" Market Price**

fried fingerling potatoes, vegetable slaw

## *Dessert*

### **Any Selection from our Dessert Tray 9**

### **Artisanal Cheese Plate 13**

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