

## *Appetizers*

**Goat Cheese Polenta Cakes / Galettes de Polenta au Chèvre 14**

Wild mushroom, spinach & goat cheese polenta cakes with Swiss chard, roasted beets & winter squash sautéed with shallots & a golden beet cream sauce (Joseph Drouhin Macon Villages)

**Veal Pâté / Pâté de Veau 14**

Veal pâté with pistachios, cranberry orange shallot relish, pumpkin bread crostinis & a \*Pomegranate Balsamic drizzle (Windy Bay Pinot Noir)

**Artisanal Cheese Plate 12.5**

**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 tomatoes, house-made dressing, croutons  
(Brancott Sauvignon Blanc)

with grilled, sliced chicken 16 with jumbo shrimp 18 with jumbo lump crab cake 19.5

**Caramelized Waldorf Salad / Salade Waldorf Caramélisée 16**

Warm caramelized apples, grilled romaine, raisins, sultanas, candied walnuts,  
& a tarragon dressing (Joseph Drouhin Macon Villages)

*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.*

## *Plats Principaux*

### **Spinalis 15.5**

braised ribeye, bordelaise sauce, wilted spinach, roasted fingerling potatoes  
(Bogle Merlot)

### **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)

### **Tunisian Tuna Salad / Salade de Thon à la Tunisienne 17**

Seared tuna, onion, sweet pepper, tomatoes, Yukon gold potatoes, cucumber, black olives, capers with French bread croutons & a harissa vinaigrette (Masi Bonacosta Valpolicella)

### **Lobster Pot Pie / Tourte de Homard 18**

Lobster claw & knuckle meat, pearl onions, peas, lobster cream sauce, puff pastry crust & pea tendrils with asparagus (Fleur du Cap Chardonnay)

### **Meatball Bolognese / Bolognese aux Boulettes de Viande 17.5**

Veal, beef & pork meatballs with wild mushrooms, wilted greens, shaved house cured prime ham, Bolognese sauce, pasta & braised kale (Masi Bonacosta Valpolicella)

### **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)

### **Winter Roasted Vegetables / Légumes de Saison Rôtis 16**

\*Rosemary Olive oil roasted garden vegetables with quinoa, braised kale & a dark onion & peppercorn sauce (Santa Cristina Chianti Superiore)

### **Lamb Sausage / Côtelette et Saucisse d'Agneau 18**

Lamb & feta sausage, bulghur pilaf stuffed pepper, wilted greens & a Marbella sauce with tomatoes, garlic & black olives (El Círculo Rioja)

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

fried fingerling potatoes, vegetable slaw

## *Dessert*

Any Selection from our Dessert Tray 9

Artisanal Cheese Plate 12.5