

Appetizers

- Mediterranean Sampler / Mozzarella Maison avec sa Garniture Méditerranéenne** 8
House made mozzarella with grilled tomatoes, artichoke hearts, olives,
& a white balsamic vinegar and *Rosemary Oil drizzle (Brancott Sauvignon Blanc)
- Escargot / Escargots Sautés** 12
Escargot sautéed with a garlic & smoked paprika compound butter, chorizo,
roasted red pepper, onion, olives, & orecchiette pasta (El Círculo Rioja)
- 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 tomato, house-made dressing, croutons
(Brancott Sauvignon Blanc)
- with grilled, sliced chicken** 16 **with jumbo shrimp** 18 **with jumbo lump crab cake** 19.5
- Goat Cheese Croquette Salad / Croquette de Chèvre en Salade** 12
Pistachio & almond crusted goat cheese, grapes, & spring onions, served with a *Champagne
Mimosa vinaigrette on arugula & endive (Brancott Sauvignon Blanc)

*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

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)

***Organic Calves' Liver / Foie de Veau Poêlé 15.5**

Sautéed with house made veal bacon and pearl onions, served
with a brie crostini and *Cherry Balsamic Vinegar drizzle (D'Arenberg 'Stump Jump' Shiraz)

Vegetarian Risotto / Risotto Végétarien 15

Roasted golden baby beets, smoked feta, fried chickpeas, fava beans, & roasted cippolinis with a
spinach & beet green risotto served with a roasted garlic oil drizzle (Santa Cristina Chianti Superiore)

***Shrimp Carbonara / Carbonara aux Crevettes 16.5**

Shrimp & gnocchi carbonara with veal bacon, spring peas, pea tendrils, grana padana, & fava beans in a rich
cream sauce topped with a free-range egg yolk (Bollini Pinot Grigio)

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)

***Scallop / Poêlée de Pétoncle 17.5**

*Blood Orange Oil seared with a toasted almond rice pilaf, balsamic caviar, spring vegetables,
smoked tuna 'bacon,' & a *Cherry Balsamic Vinegar drizzle (Windy Bay Pinot Noir)

Sandwich "Du Jour" Market Price

fried fingerling potatoes, vegetable slaw

Dessert

Any Selection from our Dessert Tray 9

Artisanal Cheese Plate 12.5

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