

Appetizers

Risotto Cake / Croquette de Risotto aux Truffes	12		
Truffle risotto cake with wild mushrooms, pea tendrils and a pea puree (Chateau St. Michelle Chardonnay)			
Smoked Pork Belly / Poitrine de Porc Fumée	12		
Myrtle Woods smoked pork belly and white cheddar cheese Jalousie with a *garlic oil caper aioli (Caboche Côtes du Rhône Rouge)			
Rabbit Tart / Tourte au Lapin	15		
Savory rhubarb and onion tart topped with rabbit confit, pea tendrils and a *honey ginger balsamic drizzle (Bogle Pinot Noir)			
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					
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
Spring Salad / Salade Printanière	15				
Fresh picked vegetables and greens with a mint pea and feta beggar's purse, leek tie and herbed crème fraiche dressing (Bouchard Chardonnay)					
Lyonnaise Salad / Salade Lyonnaise	16				
Watercress, frisée, Myrtle Woods smoked rosemary ham, soft poached duck egg, marinated goat cheese crostin, roasted pearl onions and a dijon vinaigrette (Bouchard Chardonnay)					

*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
- Spicy Cous Cous with Spring Vegetables / Couscous Épicé aux Légumes de Saison 16**
Spicy cous cous with roasted tomatoes, carrots, turnips, cauliflower, spinach, feta, fried chickpeas and a lemon parsley sauce
- Copper Penny Farms Veal Sausage / Saucisse de Veau Local 17.5**
Sautéed and served with roasted cauliflower and potatoes, heirloom fennel and Piedmontese 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
- Spring Vegetable Gratin / Gratin aux Légumes Printaniers 15**
Carrots, turnips, peas, potatoes, broccolini and cauliflower topped with melted raclette and micro greens
- Mediterranean Fried Calamari / Calmars Frits à la Méditerranéenne 17.5**
Battered and fried with cheese stuffed olives, fingerling potatoes, roasted peppers, crumbled feta, sorrel chiffonade & Romesco sauce
- Romaine with Skirt Steak 17**
Romaine lettuces with grilled skirt steak, wild mushrooms, & a wild ramp dressing
- 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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