

Appetizers

Braised Oxtail 12

Baked turnips stuffed with braised oxtail & Swiss chard, with a rustic sundried tomato sauce

Fried Calamari 13.5

Smoked sea salt & paprika battered and fried with a warm potato salad with Chorizo & onions, shaved Manchego & a sherry vinegar reduction

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

Winter Salad 15

Candied walnut crusted butternut squash, winter greens, shaved fennel, cured egg yolks, crumbled goat cheese & a maple Dijon vinaigrette

Ham & Beet Salad 14

Roasted golden beets, house made ham, fennel & onion over a chiffonade of Swiss chard & red lettuces with a Winter spice 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.

*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

Local Organic Veal Bitterballen 16
Breaded & fried veal croquettes with roasted apple mustard,
pickled pearl onions, cauliflower & roasted fingerling potatoes

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

Vegetable Quinoa 16
Braised Belgian endive with red quinoa, root vegetables, fried shallots &
a roasted tomato & root vegetable sauce

Coconut Curry Shrimp 17
Thai coconut curry shrimp with brown rice, carrots, toasted
almonds & cumin seeds & a kumquat chutney

Pork Sausage 16.5
Pork sausage with a warm German potato salad with house made
bacon, onion & dill, beer braised carrots, Brussels sprouts, & Bordelaise

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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