

## *Appetizers*

**Vegetable Gratin** 11  
Carrots, turnips, peas, potatoes, broccoli & cauliflower topped melted Raclette & pea tendrils

**Manchego Croquette** 10  
Cauliflower, potato, house smoked ham & Manchego croquettes with a paprika garlic aioli, stuffed olives & a roasted yellow pepper coulis

**House Cured Gravlax** 12  
Gravlax, house made black bread, sorrel chiffonade crème fraiche chives & caviar

**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

**Coppa & Lonza Salad** 14  
House cured served over bibb lettuce with baby fennel, cippolinis, peppers, Marcona almonds & an orange vinaigrette ()

**Pickled Vegetable Salad** 12  
Pickled beets, carrots & radishes with sorrel, arugula & dandelion greens  
with Brie & fried shallots ()

*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

**Pork Belly 15**

Seared on fried wontons with house made kimchi, green onion & a honey sesame sauce

**Sicilian Meatloaf 15.5**

Stuffed with provolone, ham, tomato paste & spinach,  
Bordelaise sauce, roasted fingerling potatoes

**Seafood Crepe 16**

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

**Skirt Steak Salad 16**

Garden spinach with seared skirt steak, mushrooms, spring onions & a blue cheese dressing

**Vegetable Ravioli 14**

Mint and sweet pea raviolis with a garlic cream sauce, baby carrots &  
onions, sugar snap peas & pea tendrils

**Sausage Sampler 15**

House made sausages with whole grain rice, wilted greens, wild mushrooms,  
blueberry onion jam & a porcini sauce

**Shrimp Carbonara 15**

Shrimp, linguini, peas, spinach, pearl onions & smoked pancetta in a  
creamy vegetable sauce topped with Pecorino Romano

**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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