

## STARTERS

East Coast Oyster Menu	<i>daily menu</i>	
Smoked Pork Belly Mac	11	
caramelized onion cheddar mac, smoked pork belly, chili tomato jam		
Classic Lejon	10	
shrimp, horseradish, bacon wrapped, tangy dill sauce		
Better Cheddar	12	
roasted walnuts, flatbread, grapes ginger pear marmalade		
Bruschetta	12	
olive oil crostini, tomato bruschetta, burrata, pine nut sundried tomato relish, pesto oil		
Fried Brussels	8	
garlic caper marinade, chili oil, grilled lemon		
Buttermilk Calamari Rings	12	
fresh calamari, anaheim chilis, roasted tomato garlic chili aioli		
Shrimp Cocktail	12	
chilled gulf shrimp & cocktail sauce		
Roasted Pepper Basil Hummus	8	
flat breads & vegetables		
Artisanal Cheese & Salumi	<i>daily menu</i>	
Kennett Stuffed Mushrooms	10	
lump crab imperial, hollandaise		
Garlic Clams	12	
lemon garlic herb broth, grilled foccacia		
Seared Foie Gras	16	
potato latke, favas, ramp oil, chianti jus		

## SOUPS

Pumpkin Mushroom	5/7	
crouton, crème fraiche, chive		
Du Jour	5/7	
daily selection		

## SALADS

Caesar	6/9	
romaine, garlic focaccia, parmesan, anchovy dressing		
*Wedge	6/9	
iceberg, tomato, red onion, bacon, gorgonzola dressing		
House Greens	6/9	
gorgonzola, spiced walnuts, tomato, cranberries, balsamic		
Black & Blue Sirloin	16	
sweet garlic peppercorn, arugula, seasonal tomato, red onion, blue cheese, balsamic reduction		
*Blackened Salmon & Greens	15	
roasted sweet potato, black bean corn relish, avocado, cilantro lime buttermilk dressing		
Fried Goat & Beets	12	
greens, fried goat cheese, heirloom cherry tomatoes, marcona almond, onion jam, champagne vinaigrette		
Jumbo Lump Crab & Lobster Salad	18	
fried green tomatoes, avocado, greens, buttermilk ranch, green tomato black garlic cippolini jam, local heirloom cherry tomato		

### ADD TO ANY SALAD OR ENTRÉE

CHICKEN 5 PETITE FILET 12

SHRIMP 6 \*CRAB CAKE 10 SALMON 8

## ENTREES

*Pan Seared Faroe Island Salmon	25	
coconut purple sticky rice, miso baby bok choy, thai passion fruit coulis		
*Jumbo Lump Crab Cake	19/29	
lobster saffron butter, roasted marble potato, haricot vert, sweet pepper relish		
All Natural Pekin Duck Breast	26	
corn crème caramel, pickled fig, harissa roasted fiddleheads, marcona almond gravel, duck jus		
Shrimp & Grits	24	
cheddar grits, creole andouille gravy, roasted spring onion		
Lamb Sirloin	28	
herb seared sirloin, ramp & leek goat boursin cigar, braised lamb sausage, mint pea puree, lamb jus		
Roasted Petite Eggplant	19	
fregola sardo caponata, roasted petite eggplant, radish, arugula, local asparagus salad, pine nut sundried tomato relish, sorrel pesto		
*Grilled All Natural Chicken	19	
jalapeno & spring onion cornbread, chipotle honey glazed pork belly popcorn, rhubarb apple slaw		
*Seared Scallops	30	
five grain fava bean & spring onion tabbouleh, preserved lemon mosto, fennel, arugula, ciogga beet salad		
Berkshire Pork Chop	28	
charred ramps, roasted sweet potato fingerlings, jack daniels peppercorn sauce		
Ginger Honey Glazed Mahi	26	
lentil, asparagus, radish, fava, mint salad jalapeno strawberry rhubarb compote		
Pasta & Asparagus	18	
trofie, local asparagus, lemon, shaved parmesan, sorrel oil		
*Filet Mignon	single/twin	19/29
yukon mashed, haricot vert, bordelaise		
<b>3\$ En Croûte Style</b> -Pastry, Brie, & Grain Mustard Demi		

## SANDWICH BOARD

*served with house sweet & spicy dill pickles & hand cut chips*

Steak House Burger	14	
applewood smoked bacon, sharp american cheese, jumbo onion ring, horseradish aioli		
Roasted Veggie Burger	12	
tomato chili jam, arugula, cheddar, pesto aioli, brioche		
Crab Cake Sandwich	14	
lettuce, tomato, brioche, tartar		

## SIDES

Haricot Vert	4	Asparagus	5	Garlic Spinach	5
Roasted Mushrooms	6	Roasted Garlic Mash	4		
Seasoned Fries	4	Heirloom Carrots	5	Jumbo Onion Rings	6

**\*=Gluten Free**

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

**Dinner Spring 2019**

