

Starters

*East Coast Oysters

cocktail, green apple mignonette *daily menu*

*Brown Sugar Cured Pork Belly

bourbon maple mustard, apple, celery & chili relish, soft egg 9

Artisanal Cheese & Salumi

chef's selection with seasonal condiments *daily menu*

Better Cheddar

flatbread, grapes, ginger pear marmalade, walnuts 9

Chicken Wings

6 ea or 12 ea. buffalo, chipotle honey bbq, or old bay 7/14

Fried Calamari

marinara 9

Kennett Stuffed Mushrooms

lump crab imperial, hollandaise 10

Garlic Clams

lemon garlic herb broth, garlic crostini 10

Shrimp Lejon

horseradish, bacon wrapped, tangy dill sauce 10

Lite Fare

Black & Bleu Sirloin

garlic peppercorn seared, arugula, yellow tomato, red onion, bleu cheese, balsamic reduction 14

*Sous Vide Lamb & Tomato

yellow tomato, grilled eggplant, black garlic, basil oil, pine nut relish, arugula 16

Pasta Pomodoro

fusilli calabrese, roasted heirloom tomato, fresh mozzarella, basil 14

Shrimp Noodle

udon, green onion, shiitakes, edamame, bell pepper, soft egg, pork belly, sriracha ponzu broth 14

Blackened Salmon

baby savoy blend, ancho roasted sweet potatoes, black bean corn relish, cilantro lime buttermilk dressing 15

Sandwich Board

Crab Cake Sandwich

Lettuce, Tomato, Brioche, Cocktail or Tartar 14

House Burger

caramelized onion, cabot sharp cheddar, truffle aioli, brioche 12
Add bacon \$2 Add Fried Egg \$1

Italian Roast Pork

pulled italian pork, pork belly, long hots, aged provolone, roasted garlic aioli, long roll 12

*=Gluten Free

Salads

Caesar

romaine, garlic focaccia, parmesan, anchovy dressing 5/8

*Wedge

iceberg, tomato, red onion, bacon, gorgonzola dressing 5/8

*House Greens

gorgonzola, spiced walnuts, tomato, cranberries, balsamic 5/8

*Burrata & Tomato

heirloom tomato, black garlic, basil oil, pine nut relish, arugula 12

Soups

Pumpkin Mushroom

crouton, sour cream, chive 5/7

*Maryland Crab Chowder

lump crab, yukon potato, old bay tomato 6/8

Entrees

*Ancho Grilled Pork Chop

smoked gouda sweet potato, bourbon bacon jam, blueberry cider gastrique 26

*Atlantic Salmon

gold raisin green apple quinoa, asparagus, fig jam 24

*Jumbo Lump Crab Cake

pancetta & leek rosti, sweet corn cream, 3 pepper slaw 17/29

*Seafood Stufato

clams, mussels, shrimp, calamari, tuna in a tomato seafood broth over pecorino risotto 29

*Herb Grilled Organic Chicken

red rice ratatouille, soft herb salad 19

*Filet Mignon

roasted garlic mash, haricot vert, herb demi 17/29
encroute style- brie & puff pastry, grain mustard \$2

Ahi Tuna

black sesame seared, chilled udon noodle salad, shiitakes, edamame, bell pepper wasabi, sweet soy, wakame 26

*Roasted Vegetables & Polenta

roasted corn polenta, eggplant, squash, portobello, red onion, tomato, peppers, black garlic, burrata, basil oil, balsamic 18

ADD TO ANY SALAD OR ENTRÉE

Shrimp 6 • Crab Cake 8 • Salmon 6

Organic Chicken 5 • Petite Filet 10

Haricot Vert 5 • Asparagus 6 • Roasted Mushrooms 6 Fried Brussel Sprouts 6

Roasted Garlic Mash 4 Pecorino Risotto 7 • Seasoned Fries 4 Onion Rings 6