

## 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

### Fried Calamari

marinara 9

### Kennett Stuffed Mushrooms

lump crab imperial, hollandaise 10

### Shrimp Lejon

horseradish, bacon wrapped, tangy dill sauce 10

## Sandwiches and Such

### Italian Roast Pork

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

### Crab Cake Sandwich

lettuce, tomato, brioche, cocktail or tartar 12

### House Burger

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

### Chicken Salad

lettuce, tomato, butter croissant 9

### Grilled Cheese & Tomato

aged provolone, cabot sharp cheddar, fresh mozzarella, yellow tomato, sourdough 9

### Hot Roast Beef Sandwich

sliced roasted angus, aged provolone, horseradish aioli, brioche 12

### Quiche Du Jour

2 selections served with rice salad & fruit 9

### \*Omelet Du Jour

2 egg omelet served with rice salad & fruit 9

## 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

\*=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

### 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

### Blackened Salmon

baby savoy blend, ancho roasted sweet potatoes, black bean corn relish, cilantro lime buttermilk dressing 14

## Soups

### Pumpkin Mushroom

crouton, sour cream, chive 5/7

### \*Maryland Crab Chowder

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

## Entrees

### Shrimp Noodle

udon, green onion, shiitakes, edamame, bell pepper, soft egg, pork belly, sriracha ponzu broth 12

### Pasta Pomodoro

fusili calabrese, roasted tomato, fresh mozzarella, basil 11

### \*Jumbo Lump Crab Cake

pancetta & leek rosti, sweet corn cream, 3 pepper slaw 15

### \*Herb Grilled Organic Chicken

red rice ratatouille, soft herb salad 11

### \*Filet Mignon

roasted garlic mash, haricot vert, herb demi 16  
encroute style- brie & puff pastry, grain mustard \$2

### \*Roasted Vegetables & Polenta

roasted corn polenta, eggplant, squash, portobello, red onion, tomato, peppers, black garlic, burrata, basil oil, balsamic 14