



## *~Appetizers~*

### *Flatbread 14*

*House made ricotta, local lamb sausage, roasted heirloom tomato, arugula*

### *Crab Cakes\* 14*

*Maryland style, pan seared, apricot mustard sauce*

### *Deviled Eggs 10*

*Mayonnaise, Dijon mustard, smoked paprika*

### *Charcuterie Board 12 Large 16*

*Fine meats, fine cheese, accoutrements*

### *Falafel 12*

*Chickpea, parsley, cilantro, garlic, cumin, tomato, tzatziki, or hummus*

## *~Soups and Salads~*

### *House Tomato Bisque or Soup Du Jour Cup - 4 Bowl - 5*

### *Arugula 10*

*House made ricotta, Bing cherry, mango, sunflower seed*

### *Caprese 10*

*Heirloom cherry tomato, mozzarella pearls, basil, balsamic reduction*

### *Spinach 10*

*Tomato, avocado, bacon, shallot, honey-black pepper vinaigrette*

### *Charcuterie Salad 10*

*Fine meats, cheeses, red onion, cucumber, dill-pickled egg, balsamic vinaigrette*

### *Caesar\* 10*

*Romaine, garlic croutons, shredded parmesan, house-made dressing*

*All salads add: Chicken - 8 Salmon\*- 10 Shrimp - 10 Steak\* - 10*

*\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly dishes, however, our kitchen is not completely gluten-free. 22% gratuity will be added to parties of eight or more.*

*~ Entrees ~*

***Sweet Potato Steak 20***

*Spicy honey, hummus, pistachio, jasmine rice*

***Sautéed Kale 22***

*Kale, tomato, cannellini beans, onion, tempeh bacon, smoked paprika*

***Ravioli Du Jour 22***

*Fresh ravioli, complementary sauce*

***Shrimp Scampi 26***

*Shrimp, garlic, lemon, white wine, parmesan, linguini*

***Market Fresh Fish MP***

*Chef's daily fish feature*

***Beef Tenderloin\* 40***

*Grilled, served Oscar style, roasted fingerling potatoes*

***Faroe Island Salmon Fillet\* 27***

*Grapefruit glaze, jasmine rice*

***Crispy Pork Chop\* 24***

*Mushroom cream sauce, roasted fingerling potatoes*

***Chicken Marsala 24***

*Crimini mushroom, rosemary, Marsala, roasted fingerling potatoes*

***Lamb Chops\* 28***

*Pan seared local lamb, brown butter, roasted fingerling potatoes*

***Duck Breast\* 26***

*Plum BBQ sauce, roasted fingerling potatoes*

*All entrées served with vegetable of the day*

*A side house salad can be added for an additional \$5, Specialty salad \$6*

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