



## *~Appetizers~*

### *Pomme Frites 10*

*Kennebec Potatoes, rosemary, peppered garlic-roasted aioli*

### *Crab Cake\* 14*

*Maryland style, pan seared, roasted vegetable aioli*

### *Sweet Chili Chicken 12*

*Crispy buttermilk chicken, red leaf lettuce, Julian of carrots and radish, curly green onion, sweet chili sauce, toasted sesame seed*

### *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 - 5.50 Bowl - 6.50*

### *House 10*

*Mixed greens, cherry tomato, red onion, parmesan, balsamic vinaigrette*

### *Spinach 10*

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

### *Mixed Greens 10*

*Red leaf, romaine, spinach, apple, walnut, red onion, blackberry 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*

### **Cauliflower Four ways 22**

*Spicy roasted, tempura fried, sweet puree, herbed riced*

### **Steak Frites 28**

*Skirt steak, Kennebec potatoes, rosemary, peppered roasted-garlic aioli*

### **Ravioli Du Jour 22**

*Fresh ravioli, complementary sauce*

### **Shrimp Scampi 26**

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

### **Market Fresh Fish MP**

*Chef's daily fish feature*

### **Fillet of Beef Tenderloin\* 40**

*Red wine demi, bleu cheese encrusted, roasted-garlic mashed potatoes*

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

*Maple glaze, jasmine rice*

### **Pork Tenderloin\* 24**

*Apple cider, whole grain mustard, roasted-garlic mashed potatoes*

### **Rosemary Chicken 24**

*Goat cheese and fig Stuffed, roasted-garlic mashed potatoes*

### **Lamb Shank\* 28**

*Braised local lamb, lamb demi-glace, roasted-garlic mashed potatoes*

### **Duck Breast\* 26**

*Chipotle blackberry sauce, roasted-garlic mashed potatoes*

*All entrées served with vegetable of the day  
A side salad may be added for an additional \$6*

*\*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.*