

STARTERS

Maryland Crab Cakes	14
Hand Picked Jumbo Lump Crab Meat, Fine Herbs and Sundried Tomato, Cous Cous, Served with Remoulade Sauce	
Classic Wings	10
Classic Fried Wings Tossed in The Sauce You Desire!! Sriracha, B.B.Q, or Buffalo	
Chicken Quesadilla	13
Tour De Mexico with Seasoned Grilled Chicken, Creamy Cheddar-Jack Blend, Fire Roasted Green Chili, Fresh Pico De Gallo, and Sour Cream	

SALADS

Baby Field Greens <i>gf</i>	10
Seasonal Greens, Tossed with Fresh Juicy Tomatoes, Seedless Cucumber, and Aged Balsamic Vinaigrette	
Classic Caesar Salad	12
From the Heart of the Romaine Crisp, Hand Torn Leaves tossed with a Velvety Dressing, Shaved Asiago Cheese and Seasoned House Croutons Add shrimp 5, Add Salmon 5, add Chicken 3	
Char-Broiled Steak Salad <i>gf</i>	17
USDA Prime Aged Beef served with Locally Sourced Honey Roasted Butternut Squash, Candied Walnuts, Crisp Granny Smith Apple & Roma Tomato with a Tarragon Vinaigrette	

PASTA

Pappardelle	20
Pappardelle Pasta Noodles Served with Chicken Confit, Cured and Slowly Cooked in its Own Juices, Gently Tossed with Julienne Vegetables, and a Rich Brandy and Thyme Au Jus	
Spicy Shrimp Over Farro	25
Ancient Farro Grains and Spicy Gulf Shrimp over Wilted Winter Greens and Tossed with Torn Basil and Tomato Crème	
Orecchiette	23
Ear Shaped Pasta Tossed with Sweet Italian Sausage and Broccoli Rabe, Garnished with Thinly Shaved Garlic Tomato Concasse and Herb Infused Olive Oils	

BURGERS

Ground Black Angus Cheeseburger	12
8 oz Black Angus w/ Steak Fries, Pico de Gallo, chipotle Add Bacon 1.50	
Breakfast Burger	15
8oz Black Angus w/ Fried Egg, Applewood Smoked Bacon, American Cheese, Avocado	
Black & Blue Burger	14
8 oz Black Angus With Applewood Smoked Bacon, Blue Cheese	
7oz Turkey Burger	14
Topped with sautéed onions & mushrooms Jarlsberg Cheese, Steak Fries	
6oz Beyond Burger	12
Plant Based Deliciousness with Sweet Potato Fries	

LAND & SEA

Chicken Coq au Vin	22
A French Classic Poultry Dish with a Port Wine and Thyme Scented Au Jus and paired with Roasted Potatoes and Seasonal Vegetable	
Pesto Crusted Salmon	24
Fillet of Atlantic Salmon with Fresh Basil, Pine Nuts and Parmesan Crust presented over a Bed of Rice Pilaf and Seasonal Vegetables	
Grilled 12oz Ribeye Steak	28
Char-Broiled to Perfection, with Sweet Scented Roasted Garlic Mashed Potatoes and Seasonal Vegetables	
Lamb Shank, Slow Braised	30
Tender Lamb slowly braised in aromatics, Burgundy Wine and rich herb stock, placed over Pillowed Roasted Garlic Mashed Potatoes and Seasonal Vegetables	