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Soup of the Day
White Bean & Lacinato Kale GF
Maryland Crab GF

SALADS
Cosmos Club GF: green olives, parmesan, carrots, gruyere, tomatoes, cucumbers, broccoli, balsamic vinaigrette
Caesar: white anchovies, focaccia croutons, shaved Reggiano
Soup & Salad: a cup of soup and half-size portion of any starter salad
Kale Caesar: tomato focaccia crouton, anchovies, shaved manchego, pine nuts
Cape Salad GF: dried cranberries, walnuts, bleu cheese, local lettuces, cranberry dressing
Red Lentil Salad GF: golden beets, radicchio, gigante beans, feta, mustard, balsamic vinaigrette

SALAD ACCOMPANIMENTS:
Organic Chicken Breast
Grilled Shrimp (4)
Grilled Atlantic Salmon
Grilled Flat Iron Steak
Chicken Salad
Tuna Salad
Shrimp Salad

FALL SALADS
Lobster Salad GF: shaved fennel, radishes, petite lettuce, dill-pea emulsion
Cobb GF: baby greens, diced chicken breast, bacon, avocado, blue cheese, egg, tomatoes, red onions, balsamic vinaigrette
Ponzo Glazed Ahi Tuna: soba noodles, carrots, squash, scallions, mint-thai peanut vinaigrette
Grain Bowl V: curried rice & quinoa, golden raisins, peas, apples, toasted pepita, curry vinaigrette
Lemon & Black Pepper GF: Grilled Shrimp: napa cabbage, bok choy, daikon, radishes, sesame emulsion

ADD A CUP OF SOUP
add any cup of soup to any entrée salad

SANDWICHES
Pastrami “Reuben”
apple cider sauerkraut, swiss cheese, dark beer sauce, griddle rye

Smoked Salmon Tartine Classic
grilled multigrain, dill crème fraiche, gribiche

Twin Salad
shrimp salad and chicken salad, mini croissants

Short Rib Flatbread
oven dried tomato, mozzarella, caramelized onions, bourbon BBQ sauce

Pressed Chicken & Artichoke Sandwich
swiss, sundried tomato aioli, toasted sourdough

“Pat La Freida” Burger
angus beef, lettuce, tomato, pickle, choice of bun brioche or oat multi-grain
(choose from chipotle gouda, cheddar, blue, swiss, american, or fontina cheese)

Portobello Quesadilla V:
spaghettis squash, caramelized onion, gouda, cilantro-lime crema, roasted jalapeño tomato salsa

Grilled Cheese V:
avocado, tomato, white cheddar, country bread

All-Natural Turkey Club
turkey breast, bacon, lettuce, tomato, toasted sourdough or multigrain

Baltimore Style Jumbo Crab Cake
brioche bun, lettuce, tomato, pickle, tartar sauce

PLEASE CHOOSE ONE WITH YOUR SANDWICH:
French fries, truffle parmesan fries, cole slaw, sweet potato chips, petite garden salad, brussels sprouts or fruit

Gluten Free Sliced Bread Available

MAIN COURSE
Rainbow Trout Almandine GF: haricot verts, capers, brown butter sauce

Grilled Atlantic Salmon GF:
roasted fingerling potatoes, caramelized endive, champagne velouté

Seafood Cioppino GF:
halibut, mussels, potatoes, shellfish broth

Organic Omelet GF:
crab, shrimp & gryere, classic ham & gryere

Braised Short Rib
yukon potato puree, pearl onions, forest mushrooms, carrots

Zucchini Ribbons GF V:
basil pesto, toasted almonds

Sempolina Crusted Artichoke Stew V:
lacinato kale, caperberries, olive oil

ALL OF THE ABOVE CAN BE SIMPLY PREPARED

CHEF’S WEEKLY SPECIALS

Catch of the Day

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12/16/19