



SOUPS

Seasonal Soup 10/13

Chilled Tomato Gazpacho **V** 10/13
basil emulsion, focaccia crisp

Maryland Crab **GF** 14/19

APPETIZERS

Oysters on Half Shell **GF**
½ Dozen 15 / Dozen 24

Yellowfin Tuna Tataki **GF** 17
*pickled vegetables, wakame,
tolgarashi aioli*

Roasted Scallops **GF** 19
fresh corn grits, tomato compote

Heirloom Tomato Tart **V** 15
*caramelized citrus goat cheese,
sunchoke flan, petite greens*

CHEF'S SPECIALS

Chicory Salad 12/16
*pickled strawberries, caramelized goat cheese,
toasted almond, champagne vinaigrette*

Green Hill Farms Roasted
Pork Tenderloin 32
*carrot puree, rainbow swiss chard, grilled nectarines
grapefruit flavored pork*

Cinnamon Cheesecake 10
raspberries, graham cracker crumble, raspberry sauce

THREE COURSE PRIX FIXE 50

SALADS

Cosmos Club **GF V** 12/16
*green olives, parmesan, carrots, gruyere, tomatoes, broccoli,
balsamic vinaigrette*

Cape **GF V** 12/16
local lettuces, walnuts, blue cheese, cranberries, cranberry dressing

Stone Fruit **GF V** 12/16
shaved manchego, frisée, meyer lemon vinaigrette

Caesar 12/16
white anchovies, focaccia croutons, shaved reggiano

Burrata **GF V** 13/17
summer berries, arugula, toasted pistachios, balsamic vinaigrette

Watermelon **GF** 12/16
whipped feta, local tomatoes, cucumber, prosciutto crisp, aged balsamic-apple vinegar



SIGNATURE ENTRÉES

Chilled Maine Lobster Salad **GF** 45

passion fruit, petite greens, mango, avocado, citrus vinaigrette

Herb Crusted Halibut 46

summer squashes, tomato concasse, basil oil

Comfort Food Weekly Special 35

Baltimore Style Crab Cake **GF** 54/70

chevre polenta cake, forest mushrooms, vierge emulsion

Grilled Wagyu Sirloin **GF** 45

achiote marinade, patatas bravas, haricot vert, salsa roja, spanish aioli

Muscovy Duck Breast **GF** 39

zucchini, baby turnip, kumquats, duck jus

Summer Tagliatelle **V** 28

roasted corn, blistered tomatoes, spinach, pesto, parmesan

Catch of the Day 44

Vegan Bibimbap **GF V** 28

seasoned rice, forest mushrooms, tofu, spinach, kimchi, sesame-gochujang sauce



FROM THE GRILL

Atlantic Salmon **GF** 37

Double Lamb Chops **GF** 48

Angus Filet Mignon **GF** 48

Herb Marinated Swordfish **GF** 44

SAUCES

(All GF)

(Choose one)

Argentinian Chimichurri

Garden Tomato Compote

Cosmos Steak Sauce

Bearnaise

Apricot Chutney

SIDES

(Choose two)

Honey Baby Carrots, Cumin **GF**

Forest Mushrooms, Sherry Shallots **GF**

Haricot Verts **GF**

Idaho Baked Potato **GF**

Yukon Potato Puree **GF**

Chevre Polenta Cake