



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 jus

Cinnamon Cheesecake 10

raspberries, graham cracker crumble, raspberry sauce

THREE COURSE PRIX FIXE 50

SOUPS

Seasonal Soup 10/13

Chilled Tomato Gazpacho ✓ 10/13

basil emulsion, focaccia crisp

Maryland Crab GF 14/19

SALADS

Cape GF ✓ 12/16

local lettuces, walnuts, blue cheese, cranberries, cranberry dressing

Cosmos Club GF ✓ 12/16

green olives, parmesan, carrots, gruyere, tomatoes, cucumbers, broccoli, balsamic vinaigrette

Caesar 12/16

white anchovies, focaccia croutons, shaved reggiano

Summer Corn GF ✓ 12/16

pickled red onion, spiced pecans, romaine, buttermilk dressing

Strawberry GF ✓ 12/16

local lettuces, goat cheese, red onion, walnuts, strawberry-anise dressing

Soup & Salad 17

a cup of soup and half size portion of any starter salad

SALAD ACCOMPANIMENTS

(all GF):

Organic Chicken Breast 11

Grilled Shrimp (5) 15

Grilled Atlantic Salmon 14

Chicken Salad 7

Tuna Salad 7

Shrimp Salad 10

SUMMER SALADS

Cobb GF 17/22

baby greens, diced chicken breast, bacon, avocado, blue cheese, egg, tomatoes, red onions, balsamic vinaigrette

Blackened Shrimp 34

ancient grains, spinach, feta, summer vegetables, maple dressing

Chilled Maine Lobster GF 42

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

ADD A CUP OF SOUP 4

SANDWICHES

Pastrami "Reuben" 18

apple cider sauerkraut, swiss cheese, dark beer sauce, griddle rye

Smoked Scottish Salmon Tartine 18

grilled multigrain, dill crème fraiche, gribiche

"Pat La Freida" Burger 18

angus beef, lettuce, tomato, pickle, brioche roll (choice of cheddar, blue, swiss, american, or provolone cheese)

Maine Lobster Roll 34

garden herb aioli, buttered brioche roll

All-Natural Turkey Club 17

turkey breast, bacon, lettuce, tomato, sourdough bread

Baltimore Style Jumbo Crab Cake 42

brioche bun, lettuce, tomato, pickle, tartar sauce

PLEASE CHOOSE ONE WITH YOUR SANDWICH:

french fries, rosemary-parmesan fries, cole-slaw, haricot verts, petite garden salad, fruit

MAIN COURSE

Catch of the Day 44

Grilled Atlantic Salmon GF 36

summer vegetable caponata

Grilled Wagyu Sirloin & Frites GF 38

achiote marinade, garlic-parmesan fries, chimichurri

Forest Mushroom & Gruyere Omelet GF ✓ 17

artisan greens

Comfort Food Weekly Special 35

Vegan Bibimbap GF ✓ 28

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