

# SATURDAY LUNCH



## SOUPS

Seasonal Soup 10/13

Roasted Butternut Squash **V** 10/13

*pumpkin seeds, maple gastrique*

Maryland Crab **GF** 14/19

## SALADS

Cape **GF V** 12/16

*local lettuces, walnuts, bleu cheese,  
cranberries, cranberry dressing*

Cosmos Club **GF V** 12/16

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

Caesar 12/16

*white anchovies, focaccia croutons,  
shaved reggiano*

## 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

## FALL SALADS

Cobb **GF** 17/22

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

## SANDWICHES

Pastrami "Reuben" 18

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

"Pat La Freida" Burger 18

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

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*

## DESSERT

Seasonal Fruit Plate **GF** 11

Gluten Free Chocolate Cake **GF** 10

*chocolate sauce, berries*

Pumpkin Crème Brûlée **GF** 10

Ice Creams **GF** 7

*vanilla, chocolate, peppermint,  
mud pie, pistachio, cinnamon-apple*

Sorbets **GF** 7

*raspberry, Mango*