

Chef's Specials

Cranberry & Pomegranate Salad 12/16
young escarole, frisée, shaved manchego,
pecan, cranberry vinaigrette

Seared Sea Scallops 44

salsify, turnip, rainbow swiss chard,
puffed quinoa, shallot soubise

Nutella Chocolate Tart 10

hazelnut crunch, vanilla whipped cream,
blackberry sauce, garden flowers

THREE COURSE PRIX FIXE 58

SOUPS

Seasonal Soup 10/13

Roasted Butternut Squash GF ✓ 10/13
pumpkin seeds, maple gastrique

Maryland Crab GF 14/19

SALADS

Cape GF ✓ 12/16
local lettuces, walnuts, bleu 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

Little Gem Wedge GF 12/16
little gem lettuce, bleu cheese, smoked bacon, pickled
onion, tomato, bleu cheese dressing

Waldorf GF ✓ 12/16
butter lettuce, apples, grapes, walnuts, yogurt 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



FALL SALADS

Cobb GF 17/22

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

Blackened Shrimp 34

bulgur wheat, fall squash, baby kale, cranberries, maple dressing

Chilled Maine Lobster GF 42

butternut squash puree, apples, butter lettuce, cranberry 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 fraîche, gribiche

"Pat La Freida" Burger 18

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

Smoked Ham & Gruyere Panini 17

granny smith apple compote, ciabatta

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 MP

Grilled Atlantic Salmon GF 36

soft polenta, charred broccoli, red wine ragout

Grilled New York Strip & Frites GF 44

truffle-parmesan fries, green peppercorn sauce

Spinach & Gruyere Omelet GF ✓ 17

artisan greens

Comfort Food Weekly Special 35

Vegan Seitan Stuffed Eggplant ✓ 28

roasted eggplant, crispy brussel sprouts, swiss chard,
pickled shallots

Shrimp Scampi 35

fettucine, white wine butter sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.