

SATURDAY LUNCH



SOUPS

Seasonal Soup 10/13

Mulligatawny Soup **GF** **V** 10/13
coconut milk, crispy chickpeas

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

WINTER SALAD

Cobb **GF** 17/22
baby greens, diced chicken breast, bacon, avocado,
bleu cheese, egg, tomatoes, red onions,
balsamic vinaigrette

SANDWICHES

Reuben 18

choice of locally sourced corned beef or turkey,
apple cider sauerkraut,
swiss cheese, russian dressing, griddled rye

Cloak & Dagger 18

choice of locally sourced corned beef or turkey,
coleslaw, russian dressing

“Pat La Freida” Burger 18

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

Twin Salad 17

choice of chicken, tuna, or shrimp salad (select 2)
on multigrain bread

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

Peppermint-Mocha Crème Brûlée **GF** 10

Ice Creams **GF** 7

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

Sorbets **GF** 7

apple, cherry