



## SOUPS

Seasonal Soup 10/13

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

Maryland Crab **GF** 14/19

## APPETIZERS

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

Roasted Bone Marrow 17  
*garlic confit, grilled rustic bread,  
petite salad*

Duck Leg Garbure **GF** 18  
*white bean, savoy cabbage, sherry vinegar*

Crispy Cauliflower & Kale **GF** **V** 15  
*pine nuts, tahini vinaigrette*

## CHEF'S SPECIALS

Grilled Artichoke Salad 12/16  
*farro, spinach, manchego, herb pistou,  
torn bread, lemon emulsion*

Milk Fed Veal Tenderloin 40  
*moroccan couscous, golden raisins, rutabaga,  
tomato confit, veal jus*

Pavlova 10  
*passionfruit puree, fresh berries*

**THREE COURSE PRIX FIXE 54**

## 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*

Asian Pear **GF** **V** 12/16  
*chicory frisée, candied walnuts, blue cheese, honey mustard dressing*

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

Bourbon Roasted Apple **GF** **V** 12/16  
*cinnamon spiced apple, local lettuce, manchego, toasted almonds, apple cider-balsamic*

Citrus & Kale **GF** **V** 12/16  
*baby kale, oranges, pickled kumquat, toasted chickpeas, tahini*



## SIGNATURE ENTRÉES

### Chilled Maine Lobster 42

*roasted sweet potato, winter radishes, cracked bulgur wheat, oranges, maple dressing*

### Olive Crusted Atlantic Halibut 46

*artichoke barigoule, kohlrabi, savoy cabbage, preserved lemon*

### Comfort Food Weekly Special 25

### Baltimore Style Crab Cake **GF** 55/68

*wild rice pilaf, roasted winter vegetables, sunchoke chips, piquillo pepper sauce*

### Winter Squash "Carbonara" **V** 29

*egg fettucine, pecorino romano, wilted spinach, sage butter*

### Kurobuta Pork Chop **GF** 35

*brown butter swiss chard, sweet potato puree, quince & apple compote*

### Artichoke & Bean Ragout **V** 28

*grilled vegan sausage, pea & potato samosa, radishes*

### Catch of the Day **MP**



## FROM THE GRILL

Atlantic Salmon **GF** 37

Double Lamb Chops **GF** 48

Angus Filet Mignon **GF** 48

Wagyu Sirloin **GF** 48

Big Eye Tuna Steak **GF** 48

### SAUCES

(All GF)

(Choose one)

Truffle Sabayon

Bone Marrow Butter

Cosmos Steak Sauce

Bearnaise

Piquillo Pepper Emulsion

### SIDES

(All GF)

(Choose two)

Roasted Winter Root Vegetables  
Forest Mushrooms, Sherry Shallots

Potato & Leek Gratin

Idaho Baked Potato

Yukon Potato Puree

Creamed Spinach, Pecorino

Wild Rice Pilaf