

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

Lunch Special of the Week 17

Comfort Food Weekly Special 25

Catch of the Day MP

SOUPS

Seasonal Soup 10/13

Mulligatawny Soup GF ✓ 10/13

coconut milk, crispy chickpeas

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

Beet GF ✓ 12/16

caramelized goat cheese, persimmon, greens, lemon oil

Bourbon Roasted Apple GF ✓ 12/16

cinnamon spiced apple, local lettuces, manchego,
toasted almonds, apple cider-balsamic

Kale & Chickpea GF ✓ 12/16

lacinato kale, roasted sweet potato, paprika chickpeas,
avocado, lemon-tahini dressing

Soup & Salad 17

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

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



ENTRÉE SALADS

Cobb GF 17/22

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

Sumac Spiced Shrimp GF 34

cannellini bean, haricot verts, local lettuce,
goat cheese, champagne vinaigrette

Chilled Maine Lobster 42

roasted sweet potato, cracked bulgur wheat,
winter radishes, orange, maple dressing

ADD A CUP OF SOUP TO ANY ENTRÉE SALAD 4

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

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)

Classic Cheddar Grilled Cheese ✓ 15

aged cheddar, rustico bread

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

MAIN COURSE

Grilled Atlantic Salmon GF 34

wild rice pilaf, roasted root vegetables, piquillo pepper sauce

Wagyu Sirloin & Frites GF 36

truffle-parmesan fries, cosmos steak sauce

Spinach & Gruyere Omelet GF ✓ 17

served with artisan green salad

Oxtail & Butternut Squash Ravioli 30

pecorino, marjoram, braised beef, oxtail broth

Artichoke & Bean Ragout ✓ 28

grilled vegan sausage, pea & potato samosa, radishes

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