

SATURDAY LUNCH



SOUPS

Seasonal 10/13

Lentil & Kale 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

SPRING 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

Beer Battered Crispy Mushroom V 15
gochugauru marinated tofu, vegan mayo, butter pickles,
sesame cabbage, ciabatta

“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 39
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

Vanilla Crème Brûlée GF 10

Ice Creams GF 7
vanilla, chocolate, peppermint,
peaches n' cream, strawberry, mint chocolate chip

Sorbets GF 7
pink lemonade, pina colada