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

Chef’s Specials
Hamachi Crudo 16
kumquat, grapefruit, micro cilantro, citrus soy marinade
Fennel Spiced Duck Breast 33
duck leg confit and cannellini bean ragout, tomato, duck jus
Chocolate Banana Brioche Pudding 10
vanilla ice cream, honeycomb

THREE COURSE PRIX FIXE 50

Sandwich of the Week 16

SOUPS
Seasonal 10/13
Lentil & Kale GF ¥ 10/13
spring peas
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
Greek GF ¥ 12/16
gem lettuce, pickled onion, feta, cucumber, pickled peppers, olives, red wine vinaigrette
Strawberry GF ¥ 12/16
local tomatoes, citrus goat cheese, local lettuces, fig gastrique
Three Bean GF ¥ 12/16
coriander spiced chickpeas, cannellini bean, haricot verts, shaved fennel, chevre, tarragon-champagne 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
Grilled Hanger Steak 14
Chicken Salad 7
Tuna Salad 7
Shrimp Salad 10

SPRING SALADS
Cobb GF 21/28
baby greens, diced chicken breast, bacon, avocado, bleu cheese, egg, tomatoes, red onions, balsamic vinaigrette
CC Fitness Center Lemon & Pepper Shrimp GF 34
golden beets, local lettuces, radish, shaved fennel, asparagus, hard-boiled egg, orange & pepper vinaigrette
Chilled Maine Lobster GF 42
local lettuces, haricot verts, pesto-tomatoes, radish, chevre, red wine vinaigrette

ADD A CUP OF SOUP 4

SANDWICHES
Classic Reuben 18
locally sourced corned beef or turkey, apple cider sauerkraut, swiss cheese, russian dressing, griddle rye
Beer Battered Crispy Mushroom ¥15
gochugaru marinated tofu, vegan mayo, butter pickles, sesame cabbage, ciabatta
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, bleu, swiss, american, or provolone cheese)
Curried Chicken Salad Wrap 15
shredded carrots, golden raisins, wheat wrap
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, coleslaw, haricot verts, petite garden salad, fruit

MAIN COURSE
Catch of the Day MP
Atlantic Salmon GF 32
sugar snap peas, salsify, carrots, spring tomatoes, matelote sauce
Grilled Hanger Steak GF 33
rosemary wedge fries, sweet onion soubise, gremolata
Forest Mushroom & Gruyere Omelet GF ¥17
artisan greens
Comfort Food Weekly Special 24
Turmeric Cauliflower Steak GF 26
puffed quinoa, pickled shallots, pomegranate-parsley salsa