

Tapas

Sesame Crusted Ahi Tuna (gf) (pair with pinot noir) 14

pickled ginger, wakame salad, and wasabi aioli

Balsamic Grilled Portabella (gf) (pair with cabernet sauvignon) 12

served with melted provolone, roasted red peppers and balsamic glaze

Pan Seared U/10 Scallop (pair with vouvray) 13

over fried cheddar polenta cake with a sherry wine cream sauce

◆ **Fried Calamari** (pair with chenin blanc - vouvray) 13

hot sliced cherry peppers, chipotle and cilantro aioli

Fried Goat Cheese Balls (pair with riesling or chianti) 13

parmesan, herb crostini, and local honey

Shaved Sirloin and Three Cheese Spring Rolls (pair with ripasso) 10

served with horseradish aioli

Maryland Style Crab Cake (pair with fiano) 13

jumbo lump crab meat, southern mirepoix & lemon farm to table sage aioli

Soupe du Jour – ask your friendly server 10

Wild Mushroom Ravioli (gf) (cabernet sauvignon) 14

topped with spinach, sun-dried tomato and crème fraiche

Saffron Risotto w/ Lemon Garlic Shrimp (gf) (sauvignon blanc) 15

served with spring peas and asparagus tips