

Tapas

Sesame Crusted Ahi Tuna (gf) - pickled ginger, wakame salad, wasabi aioli 14

Pan Seared U/IO Scallop - over fried cheddar polenta & sherry wine cream sauce 13

◆ **Fried Calamari** - hot sliced cherry peppers, chipotle and cilantro aioli 13

Fried Goat Cheese Balls - parmesan, herb crostini, and local honey 13

Shaved Sirloin and Three Cheese Spring Rolls - with horseradish aioli 10

Maryland Style CrabCake - jumbo lump crab meat, southern mirepoix
and lemon farm to table sage aioli 13

Soupe du Jour - ask your friendly server 10

Wild Mushroom Ravioli (gf) - spinach, sun-dried tomato and crème fraiche 14

Entrees

(entrees served with yukon gold whipped potatoes & seasonal vegetable)

Pork Osso Bucco (gf) (*pair with il rosso montalcino*) 38

slow butter cooked, bone in pork shank with a lardon reduction

Pan-Seared North Atlantic Wild Salmon (gf) (*pair with viognier*) 30

with garlic tarragon and EVOO infusion

Flammkuchen Flatbread (*pair with pinot noir*) 15

sour cream, caramelized onions, crispy bacon and baby arugula

Cheese Board 28

Grand cru gruyere reserve, vintage van gogh, buttermilk bleu affinee, mezzaluna fontina, red spruce cheddar with chef hells choice of accompaniments