

APPETIZERS

all dishes hand crafted individually with fresh ingredients by our chef de cuisine

Ahi Sushi Grade Tuna Poke 16

seaweed salad, masago aioli, sesame, siracha

Maryland Crab Cake 15

jumbo lump meat with lemon dijon and caper aioli

Fried Calamari 13

italian parsley and green sauce

Baked Panko Crusted Boursin Cheese 12

lime orange marmalade

Mini Cheese Board 18

aged cheddar, goat, fontina, blue

Charcuterie Board 24

san daniele bresaola, san daniele prosciutto, calabrese salami, kalamata olives, haricot vert, roasted peppers

GREENS AND GROWERS

Warm Asparagus Salad 16

goat cheese, sundried tomato, wild mushroom, mesclun mix and sherry honey vinaigrette

Crispy Brussels Sprouts 12

raspberry gastric parmesan lemon basil

Vegetable Sautee 8

choice of broccoli rabe, asparagus or haricot vert

*FDA advises consuming raw or undercooked meats; poultry seafood or eggs increases your risk of foodborne illness.
Please advise your server of any food allergies*