

## SOUPS AND SALADS

Robust Chowder - \$5

Gulf Rock Shrimp, Spanish Chorizo and Andouille Sausage with Potatoes, Sweet Peppers and Onions

Boston Lettuce Salad - \$7.5

with Marinated Fresh Mozzarella, Shaved Fennel, Red Onion, Herbs and a Red Wine Ver Jus Vinaigrette

Smoked Salmon, Baby Greens, Icicle Radish, Capers and a Citrus and Sweet Muscat Vinaigrette - \$11

Warm Pear, Walnuts, Roasted Chioggia Beets, Blue Cheese and Greens with a Walnut Oil Vinaigrette - \$8

## CHEESE PLATES

*Artisan domestic and imported cheeses available in 1.5 oz portions.*

## CHARCUTERIE PLATES

*Artisan domestic and imported dry cured meats available in 1.5 oz. portions.*

## TASTING PLATES

Poached Asparagus, Prosciutto, Shaved Reggiano Parmesan, Balsamic Syrup and Truffle Oil - \$8

Spinach, Roasted Artichoke and Four Cheese Spread with Herbed Crostini - \$ 8

Dungeness Crab with Cucumber, Avocado, Ruby Red Grapefruit, Pomegranate Vinaigrette - \$13

Three Cheese Flatbread with Caramelized Onion, Pancetta, Roasted Garlic, Olive Oil and Fresh Basil - \$10

Smoked Salmon Flatbread with Lemon and Dill Cream Cheese, Capers, Onions and Arugula - \$12.5

Chardonnay Infused Gulf Prawns and Sweet Wasabi Aioli with Wild Rice Salad - \$13

Eastern Shore Lump Crab Cakes with Meyer Lemon, Roasted Garlic and Chive Aioli - \$11

Atlantic Salmon with Butter Braised Leeks and a French Lentil Salad - \$11.5

Prime Sirloin Steak (USDA), Walnut and Blue Cheese Polenta, Red Wine Reduction - \$12.5

New Zealand Green Lip Mussels in a Broth of Fennel, Onion, Tomato, and Spanish Chorizo - \$9

Ashley Farms Free Range Breast of Chicken, with Roasted Fingerling Potatoes and Apple-Riesling Jus - \$11

Berkshire Pork Tenderloin with Amarini Cherries and a Sweet Potato and Pancetta Hash - \$12