

## appetizers

### **Asparagus Bisque** <sup>vbr, gf</sup>

*Sweet Pepper Crème, Lobster Crispen*

9

### **Oyster Mushroom Strudel** <sup>v</sup>

*Sauce Verte, Macerated Berries*

12

### **Black Garlic Shrimp & Scallop** <sup>\* gf</sup>

*Blistered Shishito Peppers, Miso Dip, Black Garlic Romesco*

15

### **Half Shell Oysters** <sup>\* gfbr</sup>

*Creamed Baby Spinach, Bacon Crumble*

13

### **Classic Maryland Crabcake** <sup>\* gf</sup>

*Heirloom Tomato, Avocado, Green Chile Remoulade*

14

## salads

### **Sorrel Salad** <sup>vbr gf</sup>

*Spaghetti Squash, Toasted White Beans, Heirloom Tomato, Pancetta, Rosemary White Balsamic Vinaigrette*

12

### **Arugula Salad** <sup>v gfbr</sup>

*Farro, Pomegranate Chevre Cheese, Candied Squash, Toasted Almonds, Pommery Champagne Vinaigrette*

12

## entrées

### **Chargrilled Filet Mignon** <sup>\* gfbr</sup>

*Sage & Blue Polenta, Applewood Roasted Brussels Sprouts, Port Wine and Cherry Demi-Glace*

45

### **Savory Sea Scallops** <sup>\* gfbr</sup>

*Angel Hair, Roasted Corn, Swiss Chard, Poblano Cream, Tomato Relish*

34

### **Salmon Duet** <sup>\* gf</sup>

*Seared Salmon, Smoked Salmon, Fennel & Avocado Cream, Artichoke Risotto, Sweet Pepper & Capers Tapenade*

32

### **Chargrilled Veal Loin Medallions** <sup>\* gf</sup>

*Lobster Demi-Glace, Braised French Beans, Fingerling Potato*

42

### **Organic Spring Chicken Breast** <sup>\* gf</sup>

*Sous Vide, Maple Glacé, Goat Cheese, Truffle Oil Mash, Warmed Spaghetti Squash*

29



Come to where *fresh* is