

DINNER

APPETIZERS

HOUSE MADE MARYLAND CRAB CAKES \$12

Local Baby Arugula, Chipotle Lime Aioli

STEAMED LITTLE NECK CLAMS \$13

White Wine, Garlic, Shallots, Tomato, Fresh Herbs

HOUSE MADE SPINACH, CHEVRE AND PINE NUT RAVIOLI \$10

Sage Brown Butter, Shaved Parmesan

SHRIMP & SCALLION TEMPURA \$13

Asian Sesame Slaw, Sweet Soy

FRIED BABY BRIE DRIZZLED WITH THYME HONEY \$10

Served With French Baguette Crisps & Caperberries

SALADS

GARDEN SALAD \$7

Local Baby Greens, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

CEASAR SALAD \$8

Fresh Romaine, Parmesan, Garlic, Anchovies, Lemon, Croutons

Add Chicken \$10 Add Grilled Shrimp \$12

FRISÉE & ROASTED BEET SALAD \$8

Maytag Blue Cheese, Walnuts, Bacon, Champagne Vinaigrette

LOCAL BABY ARUGULA SALAD \$8

Prosciutto, Chèvre, Toasted Pine Nuts, Balsamic Vinaigrette



ENTREES

GRILLED 12 OZ RIB EYE STEAK \$26

Potato Cheddar Gratin, Green Beans, Red Wine Shallot Butter

GRILLED SWORDFISH \$25

Root Vegetable Pancetta Hash, Garlic Spinach, Fried Leeks and Roasted Beet Vinaigrette

GRILLED THICK CUT PORK CHOP \$24

Roasted Sweet Potatoes, Braised Swiss Chard, Grilled Eggplant, Balsamic Roasted Grapes

HOUSE MADE HERB FETTUCINE WITH SHRIMP AND CRABMEAT \$22

Laughing Bird Shrimp, Maine Crabmeat, Fennel, Locatelli Romano

SLOW ROASTED TENDER PORK SPARE RIBS

Mashed Potatoes, G's House Made BBQ Sauce

4 Ribs \$15 6 Ribs \$22

ROSEMARY AND GARLIC BRAISED LAMB SHANK \$25

Creamy Butternut Squash Polenta, Pearl Onions and Swiss Chard

CUMIN & CHILI ROASTED CHICKEN \$18

Black Beans, Chorizo, Sweet Peppers

CHEF – GLENN STRICKLING SOUS CHEF – “G” PEREZ

FOR YOUR CONVENIENCE, A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF
EIGHT OR MORE

**VISIT US FOR LUNCH AND DINNER DAILY AND BRUNCH ON SUNDAY
FOR RESERVATIONS, PLEASE CALL 518 325 0019**