

CHEESE PLATE

**GUNPOWDER BLEU, STOVE PIPE
CHEDDAR, BRIE VAL DE SAONE**
served with grilled brioche slices and
quince paste **10**

SOUPS

CORN AND CRAB SOUP **8**

SILKY ZUCCHINI SOUP **7**

SALADS

WATERMELON & FETA SALAD
with cucumbers, kalamata olives, shishito
peppers, and jalapeno-lime vinaigrette
11

BEET SALAD
roasted and chilled beets, lemon-basil
vinaigrette, chevre goat cheese, toasted
pistachios, mâche **10**

PEAS & CARROTS SALAD
coriander roasted baby carrots, sugar
snap peas, roasted pearl onions,
frissee, and pea tendrils, carrot
vinaigrette **11**

GREEK SALAD
romaine, sliced tomatoes, feta cheese,
kalamata olives, red onions, and
pepperoncinis, garlic-parmesan
vinaigrette **11**

CAESAR SALAD
romaine mix, toasted croutons, caesar
dressing, shaved parmesan cheese **9**

CHICKEN COBB SALAD
grilled chicken breast, harvest
greens, avocado, tomato, bacon,
pepper jack cheese, chipotle ranch
dressing, hard-boiled egg **16**

FLAT IRON STEAK SALAD
arugula salad, roasted grape toma-
toes, red onion, bleu cheese crumbles,
horseradish vinaigrette **18**

SALAD TOPPERS

GRILLED CHICKEN **7**

ROASTED SALMON **13**

FLAT IRON STEAK **11**

SIDES

FRIES **5**

SWEET POTATO FRIES **6**

BUTTERMILK MASHED POT **5**

SAUTEED SPINACH **5**

APPETIZERS

FRIED OYSTERS
flour and Old Bay dusted oysters, fried and served with sautéed
spinach, andouille sausage, and horseradish cream **13**

TUNA POKE
yellowfin tuna tossed with ginger, garlic, sweet onion, sesame oil,
soy sauce, and seaweed salad, finished with sesame seeds, served
with fried wontons **11** small | **16** large

FRIED ARTICHOKE
two deep fried artichokes served with an herbed-goat-cheese fondue
with a frisee and sundried tomato salad **12**

PULLED PORK NACHOS
roasted pork shoulder, black bean and corn salsa, pepper jack cheese,
ancho chili aioli **12**

RABBIT AGNOLOTTI
rabbit, ricotta, and pea stuffed agnolottis with a truffle cream and
pea tendril garnish **12**

CAMPFIRE BACON
thick cut house bacon, grilled and finished with a maple, sherry, and
citrus glaze **8**

VIDALIA ONION TART
savory tart shell, chevre goat cheese, caramelized Vidalia onions,
tomato jam, basil salad **11**

ENTRÉES

SHRIMP AND GRITS
jumbo shrimp, goat cheese grits, creamy etouffé sauce, scallions **20**

STRIP STEAK BASILICO
12 ounce strip steak grilled and served over brioche toast with roasted
cherry tomatoes, basil chiffonade, and balsamic vinegar drizzle **24**

GRILLED TROUT
rainbow trout grilled and served topped with a julienne of vegetables
and haricot verts finished with jalapeno and cilantro vinaigrette **19**

CHICKEN SALTIMBOCCA
chicken breast medallions wrapped with prosciutto ham and
sautéed, served with a marsala wine and chicken stock sauce and
fresh asparagus **18**

ROASTED PORK LOIN CHOP
roasted and cut, finished with a peach-cherry chutney and
fried grit cakes **21**

SALT AND PEPPER SALMON
pan-seared and served with a pea and potato hash with a tarragon
butter **22**

MARYLAND CRAB CAKE
jumbo lump crab cakes, a warm corn, cherry tomato, and arugula
salad and creole tartar sauce **PD**

SPAGHETTI SQUASH
spaghetti squash and zucchini linguine tossed with peas, asparagus
tips, and spinach in a tomato basil sauce, fresh mozzarella cheese **18**