



STARTERS:

P.E.I. MUSSELS pan-roasted in white wine, garlic, tomato broth, with grilled bread	13
CONFIT CHICKEN WINGS choice of buffalo, BBQ, or general tso	12
FRIED OYSTERS bed of apple-jalapeno slaw, remoulade sauce	15
PANKO CRUSTED ONION RINGS hand breaded, served with spicy ketchup and remoulade	10
CRAB GRATIN blue crab, old bay cream cheese, gruyere cheese, with house made flatbread	12
FRIED GREEN TOMATO CAPRESE burrata cheese, basil pesto, balsamic glaze, micro basil	11
GIANT BAVARIAN PRETZEL with house-made beer mustard	11
PARMESAN TRUFFLE FRIES with roasted garlic aioli	10
SOUP OF THE DAY	Cup 5 Bowl 8

SALADS:

CAESAR romaine lettuce, grilled kale, caesar dressing, polenta croutons, shaved parmesan	10
SONOMA mixed greens, blue cheese, candied pecans, cranberries, grapes, tomatoes, champagne vinaigrette, balsamic glaze	11
ROASTED BEET mixed greens, roasted beets, goat cheese, cherry tomatoes, red wine candied walnuts, champagne vinaigrette	11
MEDITERRANEAN SHRIMP mixed greens, cucumbers, tomatoes, dates, pistachios, farro, feta cheese, banyuls vinaigrette	16
AHI TUNA* mixed greens, red peppers, tomatoes, avocado, almonds, scallions, honey-ginger vinaigrette	16

SPECIALTIES:

STEAK FRITES* 16 oz. ribeye, grilled to order, housemade balsamic steak sauce, parmesan truffle fries	29
PAN ROASTED CHICKEN semi-boneless half chicken, lemon jus, tahini cauliflower	18
PORK TENDERLOIN* brined, cooked to temperature, cherry port wine sauce, pan-roasted brussel sprouts	20
FILET MIGNON* 8 oz. filet, blue cheese, mushroom bordelaise, broccolini, creamed potatoes	30

SEAFOOD:

SIGNATURE LUMP CRABCAKES lump and jumbo lump crabcakes, asparagus, french fries, sriracha tartar	31
MAHI MAHI citrus soy glazed, crispy rice cake, red bell pepper, mushrooms, broccolini	26
SALMON* corn maque choux, bacon, tomato vinaigrette, micro basil	23
SHRIMP FRA DIAVOLO fresh fettuccine, tomato sauce, garlic, white wine, chilies, fresh oregano and basil, parmesan	18
BRONZINO seared skin-on, farro, asparagus, blistered tomatoes, lemon butter	28

SIDES:

TAHINI CAULIFLOWER pan roasted, golden raisins, garlic, white wine, tahini sauce, sumac, curry	6
ROASTED BRUSSELSPROUTS potatoes, bacon, dried cherries	6
CREAMED POTATOES cream, white wine, parmesan, smoked cheddar	5
ANCIENT GRAINS farro, asparagus, shallots, white wine	5
ASPARAGUS grilled with olive oil	6
BROCCOLINI grilled with garlic, olive oil	6

HAND HELDS:

BLACK AND BLUE CHICKEN blackened marinated chicken breast, blue cheese, bacon, chili mayo, lettuce, tomato, pretzel roll	14
BARBACOA BRISKET TACOS flour tortilla, blue cheese slaw, pico de gallo, cotija cheese	13
LANGUISTINO LOBSTER ROLL tarragon mayo, celery, red onion, lettuce, potato roll	23
CALI CLUB TURKEY BURGER bacon, avocado, pepper jack, lettuce, pico de gallo, roasted garlic aioli	13
BYO BURGER* Start with a 7 oz Waygu patty on a brioche bun and then build it your way!	12
Gratis: lettuce, tomato, red onion, mayo, mustard	
Cheese 1: cheddar, pepper jack, swiss, blue cheese, 2: goat cheese, brie, feta, smoked cheddar	
Sauces 50: house made BBQ, roasted garlic aioli, 1000 island, spicy ketchup, remolade, chili mayo	
Additions 1: jalapenos, red wine onion jam, mache lettuce, pickled onion, sauerkraut, pico de gallo, blue cheese or apple-jalapeno slaw	
Premium: barbacoa brisket 3, bacon 2, fried egg 2, pastrami 3, crabcake 8	

FROM THE BRICK OVEN:

MARGHERITA: tomato sauce, fresh buffalo mozzarella, oven roasted tomatoes, fresh basil, olive oil, sea salt	11
CHARCUTERIE: tomato sauce, mozzarella, pancetta, calabrese salami, sausage, speck ham	14
PORKY FIG: chive creme fraiche, mozzarella, goat cheese, speck ham, marinated figs, red wine onion jam, fresh thyme	13
FORAGER: olive oil, red wine braised mushrooms, tallegio cheese, basil-walnut pesto	12
SPICY BBQ CHICKEN spicy BBQ sauce, chicken, red onion, scallions, red and yellow peppers, mozzarella and cheddar	14
EASTERN SHORE herb creme fraiche, blue crab, bacon, peppers, red onion, mozzarella, gruyere, remoulade	15
THE WHITE spinach ricotta sauce, mozzarella, gruyere, parmesan cheese, sea salt	11
SPICY THAI SHRIMP general tso sauce, shrimp, peanuts, cilantro, mozzarella, sesame drizzle	14

SWEETS:

SALTED BUTTERSCOTCH CREME BRULEE butterscotch custard, raw sugar, creme fraiche, house made caramel	6
BROWNIE SUNDAE house made brownie, Haagen Daz vanilla ice cream, raspberry sauce, whipped cream	8
FRIED DOUBLE STUFFED OREOS four to an order, chocolate sauce, powdered sugar, Haagen Daz ice cream	6
SEASONAL MINI PIE served a la mode, ask your server for details	8
BOSTON CREAM CAKE ladyfinger cake layered with vanilla pastry cream, chocolate ganache	8

A 20% Gratuity will be added to parties of 9 or more.

*Are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.