

STARTERS

Mussels

White Wine, Sofrito,
Grilled Ciabatta
\$13

Salmon TarTar

Lemon Parsley Dressing,
Citrus Salad
\$11

Foie Gras

Sweet Pickled Prunes, Port
Cherries, Frisee, Herbs
\$18

Cheese & Charcuterie

Chefs Selection
\$19

Mushrooms on Toast

Brioche, Wild Mushroom,
Marscapone, Tomato Romesco
\$10

Shrimp and Grits

Buffalo Sauce, Cheddar Grits,
Blue Cheese, Crispy Collards
\$12

SMALL PLATES

Ala Carte

Mussels

Mussels Vinaigrette
\$10

Shrimp

E.V.O.O, English Cucumber,
Radish
\$12

Lobster

Crème Fraiche
\$MP

Crab

Remoulade
\$MP

ENTREES

Steak Frites

Teres Major, Frites, Bordelaise
\$24

Seafood Gumbo

Shrimp, Crab, Mussels,
Andouille Sausage,
White Rice
\$21

Chicken Breast

Farro, Tomato Collards,
Chicken Jus
\$20

Crispy Skin Salmon

Lentils, Roasted Carrots, Leeks,
Garlic Crème Fraiche
\$26

Crab Cake

Cheddar Grits, Bacon
Lardons, Asparagus, Corn Salad
Crispy Spiced Onions
\$MP

Short Ribs

Fingerling Potatoes, Haricot
Verts, Oyster Mushrooms, Red
Onion Jam, Braising Jus
\$29

CHEF'S PREP

MP

Scallops

Sweet Potato Hash,
Roasted Cauliflower,
Pine Nut Brown Butter
\$32

PASTA

MP

Daily Selection

SOUPS

Cream of Crab

Eastern Shore Tradition
\$10

Soup De Jour

Chefs Selection
\$MP

French Onion

Gruyere, Ciabatta,
Onion, Broth
\$8

SIDES

Frites \$5
Fingerling Potatoes \$5
Cheddar Grits \$5
Crispy Mushrooms \$7
Asparagus \$7
French Beans \$7

SALADS

Bibb Salad

Haricot Verts, Radish,
Red Wine Vinaigrette
\$9

Lyonnais Salad

Frisee, Bacon Lardons,
Poached Egg
\$9

Field Greens

Toasted Almonds, Apricots,
Feta, Tarragon Lemon
Vinaigrette
\$9

Caesar

Romaine, Garlic Herb
Croutons, Parmesan,
Grated Egg
\$9

Arugula

Black Pepper,
Shaved Parmesan, Balsamic
Thyme Vinaigrette
\$9

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

(410)745-9111