

STARTERS

Mixed Olives

Marinated
\$5

Marcona Almonds

Warm, Sea Salt
\$6

Mussels

White Wine, Sofrito,
Grilled Ciabatta
\$13

Foie Gras

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

Cheese & Charcuterie

Chef's Selection
\$19

Mushrooms on Toast

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

Shrimp and Grits

Buffalo Sauce, Cheddar Grits,
Blue Cheese
\$12

Pork Belly

Piperade, Shallot Aioli
\$12

ENTREES

Steak Frites

Flat Iron, Frites, Parmesan,
Parsley Salt, Bordelaise
\$24

Seafood Gumbo

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

Bolognese

Pappardelle, Parmesan

Oyster Pot Pie

Puff Pastry, Bacon, Ham, Leek,
Spinach, Parsnip
\$24

Short Rib Bourguignon

Potato Puree, Bacon Lardons,
Mushrooms, Pearl Onion, Parsley
\$29

Coq Au Vin

Pappardelle Pasta,
Bacon Lardons, Mushrooms,
Pearl Onion
\$MP

Fresh Catch

Chef's Seasonal Preps
\$MP

SOUPS

Oyster Stew

Eastern Shore Tradition
\$10

French Onion

Gruyere, Ciabatta, Onion,
Broth
\$8

SIDES

Frites \$5
Potato Puree \$5
Cheddar Grits \$5
Crispy Mushrooms \$7
Garlic Sautéed Spinach \$7

SALADS

Lyonnais Salad

Frisee, Bacon Lardons,
Poached Egg
\$9

Spinach

Spice Poached Pear,
Blue Cheese, Slivered Almonds,
Brown Sugar Vinaigrette
\$9

Iceberg Wedge

Bacon Lardon, Pickled Red Onion
& Tomato Relish, Blue Cheese,
Red Wine Vinaigrette
\$9



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