



## *Soups & Salads*

### *Soup du Jour*

Market Price

### *Kitchen Salad*

Baby Field Greens, Fresh Berries, Candied Almonds, Shaved Granny Smith Apple,  
Fresh Mozzarella, Sweet & Sour Vinaigrette \$11

### *Roasted Tri-Color Beet Salad*

Beet Puree, Fried Goat Cheese, Shallot Vinaigrette, Beet Chips \$14

### *Enhance Your Salad...*

Add Scottish Salmon Filet \$11

Add Seared Crab Cakes \$10

Add Grilled Tuna Steak \$13

## *Starters*

### *Maryland Jumbo Lump Crab Cake\**

Sunchoke Puree, Roasted Tomato Jam \$16

### *Bacon Whipped Stuffed Dates*

Herb Goat Cheese, Shaved Fennel and Apple Slaw, Sorgel's Apple Cider Glaze \$13

### *Prince Edward Isle Mussels*

Basil Pesto Wine Sauce, Melted Leeks, Roasted Tomatoes, French Bread \$13

### *Grilled Spanish Octopus\**

Cilantro and Jalapeno Black Bean Puree, Cotija Cheese, Corn Relish \$14

### *Smoked Jamaican Jerk Chicken Wings\**

Dried Fruit and Celery Root Slaw, Smoked Tomato Ranch \$14

### *Roasted Butternut Squash Flatbread\**

Lemon Whipped Ricotta, Brown Butter, Blackberry Amaretto Jam, and Crispy Sage \$14

## *Sides*

Honey Glazed Carrots and French Beans \$5

Applewood Bacon and Buttered Leek Brussel Sprouts \$5

Grilled Asparagus \$5

Wild Mushroom Risotto \$5

Maine Lobster Polenta \$8

Roasted Garlic Smashed Fingerling Potatoes \$5

White Truffle Fries \$5

*Kitchen Policies: \$3 Cork Fee, Substitutions May Require Upcharge, Groups of 8 or More- One check, 20% Gratuity Included.  
\* Consumption of Raw or Undercooked Meat, Poultry, Eggs, or Seafood May Increase the Risk of Illness. Please Alert Server of Allergies.*



## *Kitchen Casuals*

### *Tacos\**

Roasted Chili Puree, Avocado Sour Cream, Pickled Onion Slaw:

Your Choice:

Smoked Chicken \$12

Grilled Tuna Steak \$15

### *Pepper Crusted Burger\**

Natural Black Angus Blend, Caramelized Sweet Onions, Smoked Cheddar, Applewood Smoked Bacon, Garlic Aioli, Arugula, Fries \$15

### *Orange Chive Salmon Burger\**

Dill Caper Aioli, Baby Arugula, Sliced Tomatoes, Brioche Bun, Sweet Fries \$13

## *Entrees*

### *Cast Iron Roasted Ribeye\**

Applewood Bacon and Buttered Leek Brussel Sprouts, Roasted Garlic Smashed Fingerling Potatoes, Sweet Onion Jam \$38

### *Pan Seared Sea Scallops\**

Sweet Potato and Green Apple Puree, Citrus Frisee Salad Spiced Almonds and Amaretto Buerre Blanc \$32

### *Maryland Blue Crab Ravioli\**

Lump Crab, Limoncello Cream, and Roasted Asparagus \$29

### *Guinness Braised Short Rib\**

Roasted Mushroom Risotto, Charred Cauliflower, Crispy Oyster Mushrooms \$28

### *Roasted Scottish Salmon\**

Maine Lobster Polenta, Roasted Baby Carrots, Cued Orange Veloute \$32

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