

Appetizers

Soup du Jour 5

Steamed Mussels 8

White wine, Tomato, Basil, Garlic, Shallots, Leeks

Riverbank Smoked Salmon 7

Citrus Cream, Red Onion, Fried Capers, Toasted Brioche

Chef's Charcuterie Plate 10

Trio of Meats, Cornichons, Quince Compote, Dijon Mustard

Salads

Seared Tenderloin Salad 14

Light Peppercorn Crust, Caramelized Onions, Roaring 40's Blue Cheese, Balsamic Vinaigrette

Baby Arugula Salad 6

Chevre, Red Onion, Pine Nuts, Watermelon Vinaigrette, Balsamic Honey Reduction

Baked Goat Cheese Salad 8

Mesculin Greens, Endive, Toasted Almonds, Bartlett Pears, Cider Vinaigrette

Grilled Tomato & Halloumi 7

Ripe Red & Yellow Tomato, Mâche, Fleur de Sel, Balsamic Honey

Caesar 8

Crisp Romaine, Garlic Croutons, Parmigiano-Reggiano

Salad Additions

Grilled Chicken 4

Shrimp 5

Crab 5

Entrées

Omelet du Jour 10

Chef's Daily Offering

Egg whites 12

"Maryland Style Crab Cake" 15

Roasted Corn Salsa, Fingerling Potatoes, Sweet Corn Emulsion

Crispy Duck Confit 15

Candied Bacon, Quail Egg, Frisee, Honey Onion Marmalade

Tuna Burger w/ Sweet Potato Fries 15

House Made Boursin, Pancetta, Tomatoes, Mâche, Multigrain Bread

Loup de Mer 13

Striped Bass, Mesculin Greens, Roasted Potatoes, Tomato, Sunflower Honey Vinaigrette

Grilled Chicken Penne 12

Baby Spinach, Fennel, Age Parmigiano-Reggiano, Saffron Honey

Grilled Portabella Panini 12

Arugula Pesto, Roasted Red Peppers, Halloumi Cheese

Side Items

5

Tempura Onion Rings

Sweet Potato Fries

Grilled Asparagus

Executive Chef: Rashad Edwards