



APPETIZERS

HOUSE-MADE LOCAL QUAHOG CHOWDER

salt pork, dill, cream
9

ARTISANAL ROMAINE HEARTS

caesar dressing, heirloom tomatoes, green olives, crostini
14 *available GF*

BABY SPINACH SALAD

blueberries, goat cheese, white balsamic vinaigrette
12 *GF*

CRISPY BROCCOLI

carrot ginger coulis, fermented black bean-lime vinaigrette
12 *VN*

MARYLAND LUMP CRABMEAT PASTA

trofie pasta, spring peas, asparagus, lemon zest
whipped ricotta
16 *available GF*

BURRATA AND RED WINE POACHED PEAR

sopressata, basil, balsamic syrup
14 *GF*

SHRIMP TEMPURA

red miso dip
14

ENTREES

GRILLED BRANDT FARM NY SIRLOIN*

whipped potatoes, asparagus, mushrooms
cabernet demi-glace
38 *GF*

FETTUCCINE PASTA AND LOCAL JUMBO SCALLOPS

red pepper butter, chickpeas, spring onions, feta
29 *available GF*

LOCAL COD, TRADITIONAL RITZ CRUMBLE

whipped potatoes, haricots verts, lemon butter
28

TRADITIONAL BEEF BOLOGNESE

strozzapreti pasta, basil
27 *available GF, V, and VN*

BRAISED PORK SHOULDER

bourbon bbq, mac and cheese, asparagus
27

GRILLED SWORDFISH

white beans and escarole, italian sausage, tomato jam
30

MODERN POT PIE: JUMBO FLORIDA SHRIMP

leeks, peas, parsnips, herb velouté
28

CRISPY BREADED CHICKEN CUTLET

whipped potatoes, haricots verts, tomato bruschetta
26

BRANDT FARM BONELESS SHORTRIBS

slow braised, whipped potatoes, asparagus, mushrooms
cabernet demi-glace
31 *GF*

RICE NOODLES

crispy tofu, roasted mushrooms, broccoli, cilantro
scallions, black bean miso dashi
26 *GF, V, VN*

SUB PORK BELLY 28 ■ ADD 3 JUMBO SHRIMP 31

GF = Gluten Free *V* = Vegetarian *VN* = Vegan

Before placing your order please inform your server if you or a member of your party has any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SHGC CLASSIC COCKTAILS \$12

BASIL FAWLTY grey goose citron, fresh lime, basil oil

THE HARD SLICE hotel california blanco, muddled basil, cucumber, lime

LEMON SOUTHSIDE absolute citron, muddled lemons, mint, topped with soda water

SPICY MANGO MARGARITA house-infused sauza with mango and jalapeños, lime juice

PINK GRAPEFRUIT MARTINI belvedere pink grapefruit, pamplemousse liquor, fresh citrus

THE HEMINGWAY COCKTAIL mount gay silver, maraschino liqueur, lime, grapefruit

FRENCH 19TH bombay sapphire, fresh lemon, st. germaine, egg white, chartreuse mist

SEASONAL COCKTAILS \$12

RHODY RED el tesoro, ginger beer, raspberries, chambord

SUMMER SOLSTICE hendricks midsummer, aperol, grapefruit juice

FAIRWAY 43 knob creek, dry vermouth, liquor 43, fresh citrus

DARK AND SMOKY goslings, casamigos mescal, pineapple juice, white tea syrup

WINES BY THE GLASS

SPARKLING:

Prosecco, Maschio, Veneto, IT, NV \$11
Veuve Clicquot-Ponsardin Brut Yellow Label \$15
Cuvee Thomas Jefferson Rose, Cremant de Limoux 2013 \$11

ROSE:

Diora, La Belle Fete, Monterey, CA 2017 \$12
Whispering Angel, Cht D'Esclans, France 2019 \$15

WHITES:

Chardonnay, Qupe, CA 2017 \$11
Bourgogne, Albert Bichot, FR 2017 \$9
Sauvignon Blanc, Esk Valley, NZ 2017 \$11
Sauvignon Blanc, Pascal Jolivet, FR 2012 \$11
Pinot Grigio, Bollini, Trentino, IT 2013 \$8
Vermentino, Aia Vecchia, Tuscany, IT 2018 \$8

REDS:

Pinot Noir, Laetitia, CA 2016 \$11
Thevenet "Les Clos", Burgundy, FR 2017 \$12
Cabernet Sauvignon, Goldschmidt, CA 2012 \$13
Cabernet Sauvignon, Wines of Substance, WA 2017 \$11
Cesanese, Colle Ticchio, Lazio, Italy 2018 \$11
Menica, Raul Perez Ultreia, Bierzo, Spain 2017 \$14

SANGRIA:

White Sangria
Vinho Verde, Pavan, Lemon Juice, Grapefruit Soda \$11
Rose Sangria
Gris Blanc Rose, Passoa, Triple Sec, Fresh Citrus \$11

MOCKTAILS

SECRET GARDEN seedlip garden 108, blackberry sage syrup, fever tree tonic 7

DESSERTS

HOUSE-MADE CHOCOLATE CAKE

ganache glaze, raspberries, whipped cream
10

TRADITIONAL STRAWBERRY SHORTCAKE

whipped cream
10

CHOCOLATE CHIP COOKIES (4)

6

SALTED CARAMEL PANNA COTTA

raspberries, candied orange zest
10

SEASONAL BERRIES AND WHIPPED CREAM

8