**Maryland Crab Soup** *9*

**Tomato Gazpacho** *8*

*crouton, basil oil*

**Cosmos Club Salad** *GF 11*

*green olives, parmesan cheese, carrots, gruyere,*

*tomatoes, cucumbers, broccoli, balsamic vinaigrette* NV **34**

**SPECIAL OF THE WEEK**

**Salt Cod Stuffed**

**Piquillo Peppers 11**

*roasted pepper sauce, fennel, lemon vinaigrette*

**Pan Seared Striped Bass 34**

*apple & parsnip purée, saffron potatoes,*

*wilted spinach*

**Madagascar Vanilla Panna Cotta** 9

*persimmon compote, toasted coconut flakes*

**THREE COURSE PRIX FIXE 48**

**SALADS**

**Cape Salad GF** *11*

*dried cranberries, walnuts, blue cheese,*

*local lettuces, cranberry dressing*

 **Lentil Salad GF** *11*

*poached egg, lentils, bacon lardon, local lettuce, frisée, pickled shallots, sherry vinaigrette*

**Endive Salad GF** *11*

*prosciutto, candied walnuts, blue cheese, apples, local lettuce, walnut dressing*

**Caesar Salad** *11*

*romaine lettuce, focaccia croutons,*

*anchovies, parmesan dressing*

**Roasted Beets GF ** *11*

*carrot curls, herbed chèvre crema, orange,*

 *toasted pistachios, local greens, citrus vinaigrette*

**SALAD ACCOMPANIMENTS:**

**Chicken Breast** 7  **Atlantic Salmon** 9

**Shrimp Salad** 9  **Grilled Shrimp(***5***)** 9

**Chicken Salad** **with apples and grapes** 6

 **Tuna Salad** 6

**SANDWICHES**

**Pastrami Reuben** *16*

*apple cider sauerkraut, swiss cheese,*

*dark beer sauce, griddle rye*

**Cuban Sandwich** *17*

*slow roasted pork, honey glazed ham,swiss cheese, dill pickles, yellow mustard*

**Pat La Freida Burger** *17*
*angus beef, lettuce, tomato, pickle, brioche bun*

*(choice of cheddar, blue, or swiss)*

**Grilled Cheese ** *14*

*avocado, tomato, cheddar, country bread*

**All-Natural Turkey Club** *14*

*turkey breast, bacon, lettuce, tomato,*

*choice of toasted*

*(sourdough, wheat, rustic, rye, or gluten free bread)*

**Baltimore Style Crab Cake** *36*

*brioche bun, lettuce, tomato, tartar sauce*

**Grilled Chicken** *14*

*provolone cheese, tomato plum jam, arugula, pickled red onion, cheddar jalapeño roll*

**SANDWICHES COME WITH CHOICE OF ONE:**

*french fries, cole-slaw, petite garden salad,*

 *haricot vert, seasonal fruit*

**SOUPS & STARTERS**

**Roasted Butternut Squash Soup GF** *9*

**Maryland Crab Soup GF** *12*

**Seasonal Soup** *9*

**Mushroom Truffle Tart** *12*

*onion jam, arugula, pickled leeks, lemon oil*

**Short Ribs Croquettes** *13*

*creamy tomato sauce, frisée, pickled onions*

**Chicken Liver Pate** *12*

*petite salad, cornichons, grilled bread*

**Oysters on Half Shell (6) GF** *11*

**WINTER ENTREE SALADS**

**Lobster Salad GF** *30*
*asparagus, grapefruit, radish, avocado-lime purée,*

*local lettuce, yuzu vinaigrette*

**Sweet Potato Grain Bowl GF** *23*
*farro, curried cauliflower, apples, arugula, shaved manchego,*

*harissa vinaigrette*

**Cobb GF** *21
baby greens, diced chicken breast, bacon, avocado, blue cheese,*

*eggs, tomatoes, red onions, balsamic vinaigrette*

**Grilled Shrimp GF** *28*

*avocado, compressed cucumber, roasted corn, puffed quinoa,*

*local lettuce, sesame lime dressing*

**MAIN COURSE**

**Baltimore Style Crab Cake GF** *42/52*

*wild rice pilaf, haricot vert, red pepper broth*

**Lobster Pot Pie** *28*

 *lobster sauce, seasonal vegetables, puff pastry*

**Grilled Atlantic Salmon GF** *29*

*winter vegetable medley, lemon basil buerre blanc*

**Honey Glazed Duck Breast GF** *32
celeriac purée, charred broccolini, caramelized endive,*

 *red currant merlot sauce*

**Rosemary Braised Beef Short Ribs** *37*

*smoked gouda creamy polenta, brussels sprouts, crispy shallots*

**Grilled Lamb Chop GF** *39*

*yukon gold potato purée, mushroom, parsnip, red wine sauce*

**Grilled Filet Mignon GF** *42*

*fingerling potatoes, asparagus, madeira truffle sauce*

**Crispy Mushroom Risotto GF ** *21*

*peas, asparagus, parmesan*

**Charred Cauliflower Steak GF**  *21*

*cumin spiced carrots, lentil, pear curry emulsion*

**BAKED POTATO AVAILABLE UPON REQUEST**

**GF gluten free**  **vegetarian**