



L'HIRONDELLE CLUB

SOUP

GF FROSTED CRAB
CUP 7 BOWL 9

GF MARYLAND CRAB
CUP 7 BOWL 9

GF CREAM OF
MUSHROOM
CUP 6 BOWL 8

FRENCH ONION
CROCK 8

APPETIZERS

PARMESAN
ARANCINI
SMOKED TOMATO, PICKLED ENDIVE,
LEMON AIOLI 12

GF WINGS
BBQ, HONEY GARLIC, HOT, MILD,
SERVED WITH CELERY,
BLUE CHEESE OR RANCH 14

EASTERN SHORE
TORTILLA
1/3 POUND JUMBO LUMP CRAB,
TOMATOES, CHEDDAR, SCALLIONS,
OLD BAY, FLOUR TORTILLA 20

GF CRISPY
BRUSSELS
DIJON, MAPLE SYRUP, THICK CUT BACON,
CANDIED ALMONDS 12

GF BANG BANG
SHRIMP
YUZU AIOLI, SCALLIONS 18
BANG BANG CHICKEN 8

GF WAGYU BEEF
TARTAR
CAPER, MUSHROOM, BLACK GARLIC AIOLI
63 DEGREE EGG YOLK,
BEEF TENDON CHIPS 24

SALAD

COMPLIMENT ANY SALAD:
GRILLED CHICKEN 7, ATLANTIC SALMON 9,
CRAB CAKE 18, GOAT CHEESE OR FETA 2

CAESAR
PETITE ROMAINE. HERB CROUTONS,
FRESH PARMESAN 8/14

GF GRAPEVINE
ORGANIC GREENS, RED GRAPES,
PINE NUTS, DRY BLEU CHEESE,
WHITE BALSAMIC VINAIGRETTE 8/14

GF WEDGE
TOMATOES, SMOKED BACON,
SCALLIONS, HARD BOILED EGG,
CREAMY BLEU CHEESE 8/14

GF COBB
ORGANIC GREENS, GRILLED CHICKEN,
SMOKED BACON, TOMATO,
HARD BOILED EGG, AVOCADO,
DRY BLEU CHEESE,
CHOICE OF DRESSING 16

TABBOULEH
QUINOA &
AVOCADO BOWL
WHITE BALSAMIC VINAIGRETTE 16
ADD BANG BANG CHICKEN 7

GF CALIFORNIA
STEAK
4OZ. FILET MIGNON,
ARUGULA, BASIL,
KARMA FARMS TOMATO,
AVOCADO, ALMONDS,
RED ONION, CROUTONS,
CHIPOTLE RANCH DRESSING 21

GF SHAVED
BRUSSEL SALAD
SHAVED FENNEL, CANDIED WALNUTS,
MARCONA ALMONDS, RED ONION,
ORANGE, POMEGRANATE,
BALSAMIC VINAIGRETTE 8/14

ENTREES

CITRUS & HERB ROASTED COD

MUSHROOM WILD RICE, BABY KALE,
BUERRE FONDUE 24

GF DRY AGED DUCK BREAST

BRAISED ENDIVE, PICKLED BEETS,
POTATO PAVE,
MUSTARD WHISKEY SAUCE 32

GF PAN ROASTED SCALLOPS

PEI MUSSELS, SAUTEED SPINACH,
RISOTTO MILANESE, SAUCE VERT,
LEMON AIOLI, SOUR DOUGH CROSTINI 28

GF VEAL OSSO BUCCO

RISOTTO MILANESE, GREMOLATA,
ROASTED ASPARAGUS,
BRAISING LIQUID 32

GF STEAK FRITES

C.A.B. PRIME - PLEASANT VALLEY FARM, MD
12OZ. NY STRIP,
POMME FRITES, MAITRE'D BUTTER,
HOUSE-MADE STEAK SAUCE 36

C R A B C A K E

WHIPPED POTATO, ASPARAGUS,
BEURRE BLANC SINGLE 28 DOUBLE 37

C H I C K E N F R A N C A I S E

HALF PORTION EGG BATTERED CHICKEN,
TOMATO, ARTICHOKE HEARTS,
CAPERS, WHIPPED POTATO,
LEMON BUTTER SAUCE 18

GF FILET MIGNON

6OZ. CREEKSTONE FARMS BLACK ANGUS,
WHIPPED POTATO, HARICOTS VERTS,
MUSHROOM DEMI GLACE 28

GF PAN ROASTED SIMPLY PREPARED

YUKON GOLD HORSERADISH
WHIPPED POTATO, HARICOTS VERTS,
BABY CARROT, BEURRE BLANC 28

CHOOSE FROM:

SALMON
SCALLOPS
SEA BASS
COD

BUILD YOUR OWN PASTA

HOUSEMADE FETTUCCINE

TOMATO SAUCE, BOLOGNESE, OR ALFREDO

CHOOSE FROM: TOMATO, ARTICHOKE,
BACON, SPINACH, PEAS, ASPARAGUS,
BROCCOLI, OLIVE, SMITH FIELD HAM 14

SHRIMP 8
SCALLOPS (3) 16
SEA BASS 18
CHICKEN 8

BURGERS ETC.

GRILLED CHICKEN SANDWICH

CHICK-FIL-A SAUCE, PEPPER JACK CHEESE,
BACON, LETTUCE, TOMATO, ONION, PICKLE,
BRIOCHE BUN, FRENCH FRIES 16

SURF & TURF SLIDERS

CARAMELIZED ONIONS, CHEDDAR,
LETTUCE, TOMATO, FRENCH FRIES 21

TAVERN BURGER

8OZ. GROUND BLACK ANGUS,
SUNNY SIDE UP EGG, AVOCADO,
CRISPY ONION, PEPPER JACK CHEESE,
SPECIAL SAUCE, FRENCH FRIES 16

BLACK ANGUS BURGER

8OZ. GROUND ANGUS, LETTUCE,
TOMATO, ONION, DILL PICKLE SPEAR,
FRENCH FRIES 14
CHEESE 1.00, BACON 1.00

VG IMPOSSIBLE BURGER

SUNFLOWER SPROUTS, AVOCADO SALSA,
RED PEPPER PUREE, FRENCH FRIES 14

C R A B C A K E S A N D W I C H

4OZ. JUMBO LUMP CRAB CAKE,
LETTUCE, TOMATO, ONION,
DILL PICKLE SPEAR, TARTAR SAUCE 24

TJ GARRISH - EXECUTIVE CHEF
TJGARRISH@LHIRONDELLE.COM
CHRIS ROBISON - SOUS CHEF

WWW.LHIRONDELLE.COM

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH,
OR POULTRY CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES