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# DINNER MENU

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## - Starters -

- TEMPURA TUNA SUSHI ROLL 14.5  
avocado, wasabi aioli, teriyaki glaze
- POTATO GNOCCHI 12  
creamy pork ragu, carrots, fennel, pecorino
- SALMON SASHIMI 14  
hearts of palm, ruby grapefruit, avocado  
yuzu kosho vinaigrette (gf)
- GULF SHRIMP COCKTAIL 15  
lemon, brandied cocktail sauce (gf)
- FRENCH ONION SOUP GRATIN 8.5  
caramelized onions, sherry beef broth  
baked gruyere cheese
- SOUP DU JOUR CUP OR BOWL 6/8
- CRISPY PORK BELLY 14  
apple butter, blistered shishito peppers (gf)
- OYSTERS ON THE HALF SHELL 15  
seasonal oysters, brandied cocktail sauce  
ginger-cilantro vinaigrette (gf)
- FRIED CALAMARI 13  
baby arugula, lemon & calabrian chilli  
vinaigrette
- MUSHROOM RAVIOLI 12  
black truffle broth, rosemary, parmesan
- LUMP MARYLAND CRAB CAKE 16  
mustard remoulade

## - Specials -

## - Salads -

*Add shrimp 10, grilled chicken 7, or salmon 10 to any salad*

- FIELD GREEN SALAD 8.5  
vegetables, choice of dressing (gf)
- CLASSIC CAESAR 10  
locatelli cheese, caesar dressing  
parmesan focaccia toast
- ENDIVE SALAD 12  
endive, radicchio, watercress, blue  
cheese, pears, candied pecans  
sherry-honey vinaigrette (gf) (n)
- MARINATED BEETS 13  
kale, whipped goat cheese  
clementines, walnuts (gf) (n)
- AUTUMN GREEN SALAD 12  
apples, hazelnuts, grapes, celery  
root, maple vinaigrette (gf) (n)
- BABY ARUGULA SALAD 12  
figs, pomegranate, almonds  
pecorino, balsamic, EVO (gf) (n)

## - Entrees -

- GRILLED 12OZ SIRLOIN 40  
corn mashed potatoes,  
mushrooms, roasted garlic &  
rosemary demi-glace (gf)
- GRIGGSTOWN CHICKEN 27  
honeynut squash, kale, mushroom  
& madeira sauce
- PORK CHOP 34  
roasted autumn squashes,  
apples, mustard- maple sauce (gf)
- PANKO CRUSTED COD 27  
fingerling potatoes, leeks, corn,  
chanterelle mushrooms, thyme
- MONKFISH 27  
prosciutto wrapped monkfish  
spaghetti squash, butternut puree  
sunflower seed pesto (gf)
- ROHAN DUCK BREAST 32  
parsnip puree, baby carrots,  
pomegranate, hazelnuts (gf) (n)
- BRAISED PORK SHANK 28  
beer braised, polenta, root  
vegetables, sage gremolata
- GRILLED SALMON 26  
florentino, sunchoke puree,  
roasted lemon, black garlic (gf)
- 6 OR 8OZ FILET MIGNON 34/40  
mashed potatoes, brussels  
sprouts, bacon, grilled scallion  
chimichurri sauce (gf)
- STUFFED DELICATA SQUASH 23  
kale, cauliflower, quinoa, pumpkin  
seed & sage pesto, dried  
cranberries (gf) (v)

## - Light Fare & Sandwiches -

*Each sandwich includes your choice of fruit or french fries*

- CHICKEN SHEPHERD'S PIE 18  
root vegetables, corn, parsnip &  
potato mash
- SIRLOIN CLUB STEAK 23  
8 ounce sirloin, grilled spinach  
parmesan truffle fries
- PASTA ALLA NORMA 18  
rigatoni, roasted eggplant, basil  
tomatoes, ricotta, parmesan
- FONTINA CHEESE PIZZA 14  
mushroom, italian sausage, sage
- CHICKEN & APPLE SAUSAGE 12  
sauerkraut, whole grain mustard  
soft pretzel bun
- CHEESE TORTELLINI 21  
roasted chicken, spinach, carrots  
sundried tomato, parmesan cream
- CLUB BURGER 15  
choice of cheese, caramelized  
onions, bacon, mushrooms,  
toasted sesame bun