**Chef’s Specials**

**Prosciutto Salad** *13/16*

*roasted squash, arugula, toasted pecans, pomegranate,*

*pomegranate vinaigrette*

**Grilled Berkshire Pork Chops** *35*

*smoked potato mousse, charred asparagus,*

 *squash caponata, sage-buerre blanc*

**Berries & Cream Crepes** 9

*berry jam, vanilla whipped cream, chocolate sauce*

**THREE COURSE PRIX FIXE** **52**

**SOUPS**

**Seasonal Soup** *9/13*

**Roasted Butternut Squash Bisque GF ***9/13*

*toasted pumpkin seeds*

**Maryland Crab GF** *13/19*

**SALADS**

**Cape GF ** *12/16
local lettuces, walnuts, blue cheese,*

 *cranberries, cranberry dressing*

**Cosmos Club GF ***12/16*
*green olives, parmesan, carrots, gruyere, tomatoes, cucumbers, broccoli, balsamic vinaigrette*

**Caesar** *12/16
white anchovies, focaccia croutons,*

*shaved reggiano*

**Riesling & Saffron Poached Pear GF ** *12/16
savory gruyere cheesecake, arugula, toasted almonds, citrus vinaigrette*

**Beet Salad GF** *12*/*16
shaved fennel, sheep milk cheese,*

*mixed green, sherry vinaigrette*

**Soup & Salad** *17
a cup of soup and half size portion*

*of any starter salad*

**SALAD ACCOMPANIMENTS**

 **(all GF):**

**Grilled Hanger Steak *14***

**Organic Chicken Breast *9***

**Grilled Shrimp (5) *13***

**Grilled Atlantic Salmon *12***

**Chicken Salad *7***

**Tuna Salad *7***

**Shrimp Salad *10***

**FALL SALADS**

**Cobb GF** *17/22*
*baby greens, diced chicken breast, bacon, avocado,*

 *blue cheese, egg, tomatoes, red onions, balsamic vinaigrette*

**Blackened Shrimp** *34*
*toasted pita, paprika chickpeas, roasted sweet potatoes,*

 *local lettuce, carrot curls, avocado emulsion*

**Maine Lobster Niçoise GF** *35
organic egg, haricot verts, baby potatoes,*

*assorted olives, tapenade dressing*

**ADD A CUP OF SOUP** *4*

 **SANDWICHES**

**Pastrami “Reuben”** *18*

*apple cider sauerkraut, swiss cheese,*

*dark beer sauce, griddle rye*

**Smoked Scottish Salmon Tartine** *18
grilled multigrain, dill crème fraiche, gribiche*

 **“Pat La Freida” Burger** *18
angus beef, lettuce, tomato, pickle, brioche roll*

*(choice of cheddar, blue, swiss, american, or provolone cheese)*

**Crispy Chicken** *17*

*sriracha aioli, cabbage slaw, ciabatta*

**Grilled Cheese ***16*

*butternut squash, toasted hazelnut butter,*

 *fontina cheese, rustic bread*

**All-Natural Turkey Club** *17*

*turkey breast, bacon, lettuce, tomato, sourdough bread*

**Baltimore Style Jumbo Crab Cake** *39*

*brioche bun, lettuce, tomato, pickle, tartar sauce*

 **PLEASE CHOOSE ONE WITH YOUR SANDWICH:**

*french fries, bbq potato chips, cole-slaw, haricot verts,*

*petite garden salad, fruit*

**MAIN COURSE**

**Catch of the Day** *37*

**Grilled Atlantic Salmon GF** *33
artichoke & haricot verts,*

*braised prune & garden tomato sauce*

**Beef Bourguignon** *36*

*yukon potato purée, fall root vegetables, caramelized pearl onions*

**Hanger Steak GF** *35*

*yukon mashed potatoes, cumin honey glazed carrots, bearnaise*

**Smoked Ham & Gruyere Omelet GF** *17*

*artisan greens*

**Tofu Mulligatawny Stew****VEGAN** *20*

*grilled rustic bread*

**Fire Roasted Vegetable Empanada ***20*

*roasted corn & black bean salad, tomatillo verde*