

STARTERS

Maryland Blue Crab Cakes

Basil Pesto Aioli, Tomato Relish

21

Hand Cut Steak Tartare

Tuscan Extra Virgin Olive Oil, Egg Yolk "Jam", Condiments

26

Tortilla Soup

Crema Fresca, Avocado, Guajillo Chilies

17

Chilled Prawn Cocktail

Spicy Tomato Horseradish, Herb Aioli

22

House Cured Smoked Salmon

Herbed Creme Fraiche, Capers, Chives, Toasted Brioche

24

Baby Beets & Roasted Celery Root

Prosciutto di Parma Croquant, Goat Cheese, Candied Walnuts, Goat Yoghurt

16

SANDWICHES, BURGERS & MELTS

Burrata & Prosciutto Di Parma

Marinated Peppers, Basil Pesto Aioli, Sun Dried Tomatoes, Toasted Baguette

19

Fried Egg Sandwich

Vermont Cheddar, Crispy Bacon, Tomato-Quince Chutney, Ciabatta

23

Big Eye Tuna Burger

Yuzu Kocho Aioli, Pickled Japanese Cucumber

26

Mesquite Grilled Black Angus Beef Burger

Aged Vermont Cheddar, Shallot-Jalapeno Marmalade, Garlic Aioli

26

Grilled Cheese

French Comte, Gruyere, Smoked Caramelized Onions, Rustic Bread

18

ENTREE SALADS

Grilled Atlantic Salmon Salad

Avocado, Organic Eggs, Marinated Brussels Sprouts, Torn Parsley, Hot Sweet Mustard Vinaigrette

28

Grilled Chicken 'Santorini' Salad

Baby Artichokes, Sweet Peppers, Cucumber, Black Olives, Feta-Yogurt Herb Dressing

29

Sashimi Salad, Maine Diver Scallop, Kampachi & Albacore

Grated Daikon, Young Onions, Golden Beets, Cucumber, Citrus Ponzu

32

Big Eye Tuna 'Niçoise'

Haricot Vert, Fingerling Potatoes, Goat Cheese, Cherry Tomatoes, Salsa Verde

32

ENTREES

Soft French Style Omelet

Chanterelle Mushrooms, Gruyere, Smoked Bacon, Fingerling Potatoes

22

Strozzapretti "Bolognese"

Classic Meat Sauce, Garlic, Chili, Parsley

21

Spaghetti Pasta with Wild Field Mushrooms or Tomato-Basil

21

Roasted Atlantic Salmon

Toasted Almonds, Celery Root Puree, Sauce Bordelaise

28

Sauteed Maine Diver Scallops

Caramelized Cauliflower, Toasted Almonds, Capers, Golden Raisins, Lemon Condiment

36

French Sea Bass "Loup De Mer"

Fennel, Artichokes, Saffron Emulsion, Piment d' Espelette

35

Organic Jidori Chicken

Fingerling Potatoes, Brussels Sprouts, Thyme

34

Grilled Prime Creekstone Farm's Sirloin "Steak Frites"

Sauce Bearnaise, Hand Cut French Fries

48

Pan Roasted Prime Filet of Beef "au Poivre"

Armagnac-Red Wine Reduction

52