



DINNER MENU

STARTERS

Oysters

Half or One Dozen Seasonal Raw Oysters Market Price
Hendricks Gin & Blueberry Vodka Mignonette

Charcuterie Meats

Trio of Meats 13
Prosciutto de Parma / Bresola / Chorizo, Artesano

COLD APPETIZERS

Riverbank Smoked Salmon 11

Citrus Crème, Red Onion, Capers, Lemon Brioche

Baked Goat Cheese Salad 10

Blossom Honey, Bartlett Pears, Toasted Almonds

Mixed Green Salad 9

Caramelized Shallots, Roaring 40s Bleu Cheese,
Currants, Walnuts, Balsamic Vinaigrette

Tuna Tartare 15

Balsamic Caviar, Lemon Oil, Potato Paper, Tempura White Anchovy

Grilled Tomato Salad 9

Mâche, Fleur de Sel, Balsamic Honey, Halloumi Cheese

Seared Beef Carpaccio 12

Aged Manchego, Caramelized Onions, Horseradish Aioli

HOT APPETIZERS

Seared Diver Scallops 12

Corn Shoots, Mâche, Pancetta, Acacia Honey Vinaigrette

“Maryland Style” Crab Cakes 13

Petite Greens, Smoked Paprika Aioli

Roasted Butternut Squash Ravioli 10

Candied Almonds, Petite Greens, Honey Butter

Crispy Sweetbreads 10

Apples, Raisin Spoon Bread, Sauternes Sauce, Bacon Oil

Duck Sausage 11

Duck Confit, Rice Beans, Braised Red Cabbage,
Membrillo, Cognac Sauce

ENTREES

Lavender Honey Glazed Salmon 20

Honey Comb, Peruvian Potatoes, Baby Bok Choy

Grilled Pork Tenderloin 19

Quail Eggs, Crispy Potatoes, Brioche, Sulla w/Wild Strawberries

Roasted Cornish Hen 18

Baby Spinach, Amarena Cherries, Rice Beans, Roasted Squash

Loup de Mer 20

Grape Tomatoes, Fingerling Potatoes, Sunflower Honey Vinaigrette

Bistro Steak Sandwich 16

Port Wine Cheddar, Mâche, Caramelized Onion, Garlic Aioli

Pistachio Crusted Lamb Chops 20

Butternut Squash Risotto, Spikey Langoustine, Citrus Honey, Tomato Ragout

Seared Veal Hangar Steak 19

Chantrelle Mushroom Ragout, Asparagus, Butternut Squash chips

Grilled Chicken Penne 18

Baby Spinach, Tomato, Fennel, Parm. Reggiano, Saffron Honey

Tuna Burger with Fries 17

House Made Boursin, Pancetta, Mâche, Tomato

Steamed Mussels 13

Crispy Leeks, Tomato, Garlic, Basil, Lemon Butter

Steak Au Poivre 20

Bistro fries, Crispy Onions, Oxtail Sauce

CHEESE SELECTION

Cheese Tasting 15

Morbier / Cana De Cabra / Valdeon / Mimolette

Truffle Honey / Apple Chutney / Sweet & Sour Cucumbers

SIDES 6

Sweet Potato Fries

French Fries

Haricot Verts

Baby Spinach

Meli Mac & Cheese

Executive Chef Rashad Edwards