

Starters

House Salad 6

Mixed greens, cucumbers, carrots, tomatoes, croutons, house honey poppy seed dressing

Caesar Salad 6

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing

Poached Pear 10

Red wine poached pears, baby spinach, toasted almonds, red onion, honey balsamic vinaigrette, Moody blue cheese

Apple 10

Local apples, bibb lettuce, candied walnut, bacon, Livley Run goat cheese, white balsamic vinaigrette

Wedge 10

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, blue cheese dressing

Small Plates

Sicilian Calamari 16

Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, marinara, parmesan cheese

Crab Cakes 18

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli

Scallops 24

Grilled U10 fresh scallops, scallion potato cakes, orange citrus salad

Thai Chicken Lettuce Wraps 16

Sautéed chicken, fresh ginger, cilantro, mint, onions, roasted peanuts, leaf lettuce

Korean Chicken Wings 16

Eight jumbo fried chicken wings, Korean chili sauce, pickled cucumber salad

Loaded Burger 16

8oz. Certified Angus Beef, bacon, egg over easy, meat hot sauce, ale cheese sauce, brioche roll, beer battered onion rings, fries, pickle

Entrées

Shrimp Tagliatelle 28

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Livley Run Feta Cheese
*Story Point Chardonnay

Ribeye 48

16 oz. C.A.B. grilled ribeye, mashed potatoes, sautéed carrots, cabernet sauce, beer battered onion rings
*Cline Old Vine Zinfandel

Filet Mignon 48

8 oz. Beef tenderloin, Au poivre sauce, sautéed Brussels sprouts, fries, finished with a mushroom brandy sauce
* Louis Martini Cabernet

Duck Breast 30

Pan seared duck breast, potato scallion cakes, acorn squash, finished with a duck demi
*Story Point Pinot Noir

Porterhouse Porkchop 30

Panko crusted Porkchop, sweet potato fries, sautéed green beans, finished with a honey mustard sauce
*Boundary Breaks Dry Riesling

Rack of Lamb 36

Herb crusted rack of lamb, wild rice, sautéed Brussels sprouts, finished with a rosemary lamb sauce
*King Mendoza Malbec

Fried Chicken 23

Free range fried chicken, mashed potatoes, sautéed green beans, and finished with an herbed pan sauce

Chicken Thai Noodles 20

Soba noodles, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint
*Cono Sur Unoaked Chardonnay
*Recommended Wine Pairing

Dessert

Vanilla Bread Pudding 8

Topped with roasted apple rum caramel sauce

Swiss Roll 8

Rolled chocolate cake with layered whipped cream, served with a raspberry macron

Chocolate Crème Brule 8

Raspberry drizzle, whipped cream