

DINNER MENU

SMALL BITE PLATES

HOMEMADE MARYLAND
CRABCAKES \$14

DRUNKEN SHRIMP  GF
Cajun Spiced Shrimp with Chipotle
Aioli \$12

ROASTED BEET BRUCHETTA
Roasted Beets with Goat Cheese
Spread & Balsamic Drizzle \$15

BURGERS

BLACK ANGUS HAMBURGER
With Lettuce, Tomato, Onion &
Pickles \$14
Add Cheese, Bacon or Mushrooms
\$1.50 each

SALMON BURGER
With a Cucumber Dill Sauce \$15

BLACK BEAN BURGER
With Cilantro Aioli \$13

TACOS

Can be made with Corn Tortilla
upon request

BLACKENED TILAPIA 
With Pico de Gallo \$15

SHORT RIB
With Pico de Gallo \$15

SHRIMP 
With Chipotle Aioli & Cabbage \$15

SALADS

NANTUCKET HARVEST GF 
Organic Field Greens with
Mandarin Oranges, Caramelized
Walnuts, Dried Cherries & Goat
Cheese \$13

CURRIED CHICKEN GF \$15


KALE CAESAR
Freshly Chopped Romaine & Kale
with Parmesan Cheese & Garlic
Croutons \$13
Grilled Chicken \$3.50
Grilled Spicy Shrimp \$5.50


COBB GF
Freshly Chopped Romaine with
Nitrate Free Bacon, Bleu Cheese
Crumbles, Hardboiled Eggs,
Avocado, Hormone-Free Chicken &
Tomatoes \$16

CHOPPED GF
Freshly Chopped Romaine with
Cucumber, Red Pepper, Avocado,
Green Onion, Goat Cheese
Crumbles, & Tomatoes \$13
Grilled Chicken \$3.50
Grilled Salmon \$7

GRILLED SALMON GF
Organic Field Greens with Seasonal
Vegetables with Balsamic Dressing
\$18.50

ASIAN CHICKEN  GF
Organic Field Greens with
Tomatoes, Cucumbers, Sesame
Seeds, Julienned Peapods, Toasted
Almonds & Grilled Chicken \$16

BLACKENED TILAPIA  GF
Organic Field Greens with
Tomatoes, Red Onion, Corn,
Avocado & Goat Cheese \$17

ROASTED BRUSSEL SPROUT 
Fresh Kale with Dried Cherries,
Toasted Almonds, Sautéed Bacon
& Parmesan Cheese \$14

ENTREES

Served with Choice of Soup or
Salad

LEMON CHICKEN PICCATA
With Lemon-Caper Beurre Blanc
\$18

CHICKEN PARMESAN
With Fresh Tomato & Basil Sauce
\$18


CHICKEN POT PIE \$15

BRAISED BEEF SHORT RIB GF
With Homemade Gravy \$22

HERB ROASTED 1/2 BONE-IN
CHICKEN GF \$17

PAN SEARED WHITEFISH GF
With Citrus Beurre Blanc Sauce \$24

HALF ROASTED DUCK GF \$28

SALMON 
Choice of Grilled or Pecan Crusted
With Orange Rosemary Beurre
Blanc or Cucumber Dill Sauce \$26

MEATLOAF
Serve with Mashed Potato \$15

GF BAKED RATATOUILLE
Slow Cooked Red Peppers, Onions,
Tomatoes, Eggplant, Zucchini, &
Mushrooms,
Topped with Mozzarella Cheese
\$12.50

**"PEOPLE WHO LOVE TO
EAT,
ARE ALWAYS THE BEST
PEOPLE"
-JULIA CHILD**

18% gratuity included for parties of 6 or more

 - Contains Nuts GF - Gluten Free  - Spicy