

EASTER

TO SHARE

CRISPY DAYBOAT CALAMARI 14.
spicy marinara, lemon

KETTLE COOKED POTATO CHIPS 8.
blue cheese ranch and cheddar fondue

DISH BREAD 7.
boursin cheese, mozzarella

FARMERS' PLATE 12.
chickpea puree, burrata, kalamata olive, warm baguette

STARTERS

THICK CUT BENTON'S BACON
brown sugar, red onion marmalade, whole grain mustard

SHEEPS' MILK RICOTTA GNUDI
30 clove tomato sauce, basil, Grana Padana

CAESAR SALAD
romaine hearts, parmesan dressing,
Grana Padana fricco, garlic crouton

HAWAIIAN TUNA POKE
wasabi peas, yuzu kosho,
soy, ginger, scallion, sticky rice

MAINE LOBSTER BISQUE
cask sherry, lobster meat

GULF SHRIMP COCKTAIL
spicy cocktail sauce, lemon

EAST COAST OYSTERS
spicy cocktail sauce, mignonette,
lemon

SPRING ASPARAGUS SALAD
poached egg, lardons, Grana Padana
toasted almond, black truffle vinaigrette

ENTREES

HANGTOWN FRY
buttermilk fried gulf shrimp, soft egg omelette, bacon, cheddar,
scallion, hot sauce butter, toasted baguette

DUTCH BABY PANCAKE
whipped butter, local fruit, Vermont maple syrup

HUEVOS RANCHEROS
poached eggs, stewed black beans, avocado, pico de gallo,
basmati rice, warm tortilla

SMOKED SALMON SCRAMBLE
toasted sourdough bread, soft scrambled eggs,
house smoked salmon, avocado, fresh dill

MARYLAND CRAB BENEDICT
pan fried lump crab cakes, asparagus, poached egg,
hollandaise, cottage fries

CORNFLAKE CRUSTED FRENCH TOAST
whipped butter, Vermont maple syrup

CLASSIC BENEDICT
poached eggs, vine ripened tomato, roasted pit ham,
hollandaise sauce, cottage fries

STEAK FRITES
grilled 10 oz. Prime bavette sirloin, crispy flat fries, bearnaise sauce

TRIO OF AHI TUNA supp. \$8.
pan seared, wasabi mashed potato + sesame crusted, sticky rice
pepper crusted, bok choy

ROASTED CHICKEN POT PIE
braised root vegetables, pan gravy, crispy chicken skin salad

SCALLOPS AND BACON supp. \$8.
seared Maine diver scallops, crispy pork belly,
red pepper jelly, Anson mills cheddar pencil cob grits

PAN SEARED ATLANTIC SALMON
ginger fried rice, sunnyside farm egg, soy yuzu, red onion marmalade

GRILLED "PIG" CHOP
Sea Island red pea gravy, Charleston Gold rice, fried farm egg

SHORT RIB MEATLOAF
yukon potato puree, heirloom tomato jam, crispy onion strings

HEIRLOOM TOMATO PIE
slow roasted tomatoes, pastry crust, basil pesto, Liuzzi ricotta

RACK OF NEW ZEALAND LAMB supp. \$10.
spring vegetable fricasse, black garlic red wine reduction

\$39. per person

includes one starter, one entree and trip to dessert bar
excludes beverages, tax and gratuity

\$10. Childrens menu available for children 10 and under