
Create Your Own Lunch Prix Fixe

3 courses

starter/entrée/dessert ◦ 29
with wine pairings ◦ 43

Starters

Lobster Mac + Cheese ◦ 11
herb panko, penne, lobster claw

Cream of Crab ◦ 10
Kilby cream, lump crab meat, dry sherry

French Onion ◦ 9
gruyère, baguette crouton

Chicken Especial Soup ◦ 7

Flash Grilled Romaine Caesar ◦ 8
brioche crumble, fried capers

Mediterranean Salad ◦ 9
tapenade, hummus, pecorino, local greens,
grilled tomato vinaigrette

∞ Golden Beets ◦ 9
grapes, crumbled chèvre, candied nuts,
lemon poppy seed vinaigrette, mixed local greens

Entrées

Bistro Steak Au Poivre ◦ 23
truffle frites, brandy demi glaze

Chicken Madeira ◦ 21
mushroom duxelle, herb risotto,
madeira demi glaze

Shrimp + Grits ◦ 23
Keyes creamery hot pepper cheddar,
andouille sausage, citrus barbeque

Avocado Bowl ◦ 20
tricolor quinoa, spinach sauté, pipérade,
lemon aioli, fried avocado

Market Fish ◦ 25
earl grey rice, fennel, orange supreme,
saffron rouille

Desserts

∞ Chocolate Cake ◦ 8

Tahitian Vanilla Crème Brûlée ◦ 7

∞ House Made Cheesecake ◦ 9

∞ Keyes Creamery Ice Cream ◦ 6

Casual A La Carte

∞ Ultimate Chopped Salad ◦ 14
mozzarella, soppressata, peppadew,
garbanzo beans, roasted garlic, romaine,
parmesan crisp crumble, confit red onion vinaigrette

∞ Blackened Chicken Caesar ◦ 14
chopped romaine, brioche crumble, fried capers

Dry Aged Beef Sliders ◦ 13

bacon, Thai Chile aioli, caramelized shallots,
Keyes creamery smoked cheddar

Fried Brussels Sprouts ◦ 11
honey Dijon crème fraîche, bacon lardon,
celery root + blue cheese

∞ Cheese + Charcuterie
select artisan cheeses
and house made charcuterie
choice of two ◦ 9
choice of three ◦ 14
choice of five ◦ 23

Rosemary Truffle Frites ◦ 7
truffle + cumin aioli

Lump Crab Flatbread Pizza ◦ 13
tomato, white sauce, crispy basil,
house blend cheese

Kennett Square Flatbread Pizza ◦ 11
mushrooms, ricotta, asiago, roasted garlic, truffle oil

Mussels ◦ 17

served with Belgian frites

Brussels

Belgian ale, shallots, bacon, blue cheese

Cape Cod

white wine, garlic, lemon,
herbs, sriracha pepper

Tuesday Belgian Night

\$12 mussels and Belgian frites
½ price on all Belgian beer

Easter Brunch

Sunday, April 21st from 10:00 am – 3:00 pm
Indulge in local bacon and sausage, roasted
breakfast potatoes, seafood paella,
Chesapeake eggs benedict,
a carving station and more!

..... Sandwiches

served with choice of
truffle frites or side salad

Blackened Tuna BLT ◦ 15

seared tuna, bacon, lettuce, tomato,
garlic aioli, brioche roll

Roasted Chicken Salad ◦ 14

curry aioli, avocado, bacon, lettuce,
tomato, brioche roll

Steak Fromage ◦ 15

thin sliced beef, caramelized onion,
provolone, demi baguette

Smoked Crab Cake ◦ 16

caper + lemon aioli, lettuce,
tomato jam, brioche roll

Veg Med Sandwich ◦ 14

grilled zucchini, artichoke + pepper tapenade,
herb goat cheese, greens, demi baguette

..... Double Dip

Lunch Pairings ◦ 12

choose 2 items,
served with house made chips



Chicken Especial Soup

Caesar Salad

½ Golden Beet Salad

Petite Mediterranean Salad

½ Roasted Chicken Salad Sandwich

½ Steak Fromage Sandwich

½ Veg Med Sandwich



Our Local Farm Partners

Brad's Produce ◦ Churchville ◦ Produce, Beef, Pork
Flying Plow Farm ◦ Rising Sun ◦ Produce
Third Way Farm ◦ Havre de Grace ◦ Produce, Eggs
Deer Meadow Farm ◦ Aberdeen ◦ Pork
Kilby Cream ◦ Rising Sun ◦ Dairy
Keyes Creamery ◦ Aberdeen ◦ Cheese, Ice Cream

Annotations

∞ contains tree nuts

Some menu items can be modified to
accommodate our gluten, dairy or nut free guests.

Please inform our staff of any special needs.

Consuming raw or undercooked meats, poultry
seafood, shellfish, or eggs may
increase your risk of illness.

..... Signature Cocktails

Wedding Crasher ◦ 12

house Infused cherry lime tequila, lemon juice,
simple syrup, egg white

Springsicle ◦ 10

house infused blood orange vanilla bean vodka,
fresh cream, simple syrup

Open Sesame ◦ 10

cucumber infused sesame oil-washed gin,
ginger liqueur

Knockout Rosé ◦ 9

house made blush sangria

..... By the Glass or Bottle

Sparkling

3 oz ◦ 6 oz ◦ Bottle

Nicolas Feuillatte Champagne 8.5 / 16.5 / 49
(Chouilly, France, NV)

Francis Ford Coppola Sofia Blanc
de Blancs (Monterey County, CA, 2017) 5 / 9.5 / 27

Poema Cava Extra Dry 4.5 / 8.5 / 23
(Penedès, Spain, NV)

Whites

3 oz ◦ 6 oz ◦ Bottle

Domaine de Millet Rosé 5 / 9.5 / 26
(Côtes de Gascogne, France, 2017)

Château De La Chassloir Muscadet 5 / 9.5 / 27
(Sur Lie, France, 2017)

d' Arenberg The Stump Jump 4.5 / 8.5 / 23
(McLaren Vale, South Australia, 2017)

Francis Ford Coppola Pinot Grigio 4.5 / 8.5 / 23
(Monterey County, California, 2017)

Clifford Bay Sauvignon Blanc 5 / 9.5 / 26
(Marlborough, New Zealand, 2017)

Karl Josef Riesling 4.5 / 8.5 / 24
(Piesporter Michelsberg, Germany, 2017)

Domaine de Vaufray Vouvray 5 / 9.5 / 27
(Loire Valley, France, 2017)

Les Vignerons De Florensac 5 / 9 / 25
Chardonnay (South France, 2017)

Folie á Deux Chardonnay 5.5 / 10 / 28
(Russian River Valley, California, 2017)

Reds

3 oz ◦ 6 oz ◦ Bottle

Rascal Pinot Noir 5.5 / 10.5 / 29
(McMinnville, Oregon, 2017)

Noble Vines 667 Pinot Noir 5 / 9.5 / 26
(Monterey, California, 2016)

Los Cardos Malbec 4.5 / 8.5 / 24
(Mendoza, Argentina, 2017)

Delas Côtes du Rhône 5 / 9.5 / 27
(Rhône, France, 2017)

Castle Rock Zinfandel 5 / 9 / 25
(Mendocino County, California, 2016)

Velvet Devil Merlot 5 / 9.5 / 27
(Mattawa, Washington State, 2016)

Michael David Petite Petit 5.5 / 10.5 / 29
(Lodi, California, 2016)

H3 Cabernet Sauvignon 5 / 9.5 / 27
(Horse Heaven Hills, Washington State, 2016)

Troublemaker Red Blend 5.5 / 10.5 / 30
(California, Batch #11)

Francis Ford Coppola Claret 6 / 11 / 32
(Monterey County, California, 2016)

Kith & Kin Cabernet Sauvignon 8.5 / 16.5 / 48
(California, Napa Valley, 2017)

****No Cork Fee on Mondays****
(take \$10 off each bottle price)