
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

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 ◦ 23
truffle frites, chimichurri

Pan Roasted Chicken ◦ 21
pickled tomato + cucumber salad,
pancetta + cream dijonaise

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

Roasted Spaghetti Squash ◦ 20
sautéed mushrooms, spinach, toasted pine nuts,
parmesan, basil pesto, herb butter cream

Market Fish ◦ 25
seasonal accompaniments

Desserts

∞ Chocolate Cake ◦ 8

Tahitian Vanilla Crème Brûlée ◦ 7

Zucchini + Olive Oil Cake ◦ 9
lemon sorbet, yogurt panna cotta, blackberry sauce

∞ 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 Mozzarella ◦ 10
pretzel crust, pomodoro sauce

∞ 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 ◦ 12
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

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

..... Sandwiches

served with choice of
truffle frites or side salad

Blackened Tuna BLT ◦ 15
seared tuna, bacon, lettuce, tomato,
garlic aioli, brioche roll

Chicken Salad ◦ 14
curry aioli, avocado, bacon, lettuce,
tomato, brioche roll

Steak Fromage ◦ 15
thin sliced beef, caramelized onion,
provolone, demi baguette

Veg Med Sandwich ◦ 14
grilled zucchini, artichoke + pepper tapenade,
herb goat cheese, greens, demi baguette

Lunch Pairings ◦ 12

*Choose any half sandwich, and pair it
with a soup or petite salad!
Served with house made chips.*

Chicken Especial Soup

Chopped Caesar Salad

Golden Beet Salad

Mediterranean Salad

..... Beverages

House Infused Soda ◦ 5
lemon rosemary or pineapple basil

Raspberry Lemonade ◦ 5

Iced Coffee ◦ 6
sweetened, almond, or caramel

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

Floral Fizz ◦ 10
lavender infused vodka, St. Germain,
lemon rosemary syrup, hibiscus, hop bitters

Nice Melons ◦ 11
cantaloupe puree, Lunazul Tequila, Cointreau,
lime, half tahin rim

Raspberry Beret ◦ 10
raspberry coulis, limes, Cachaça
(Brazilian sugarcane rum)

House Barrel Aged Old Fashioned ◦ 10
bourbon, turbinado sugar simple syrup, chicory bitters

Summer Wine Flight ◦ 14

..... By the Glass or Bottle

Sparkling

3 oz ◦ 6 oz ◦ Bottle

Nicolas Feuillatte Champagne (Chouilly, France, NV)	8.5 / 16.5 / 49
Bouvet Brut Rosé (Loire Valley, France, NV)	5.5 / 10.5 / 30
Poema Cava Extra Dry (Penedès, Spain, NV)	4.5 / 8.5 / 23
Stella Prosecco (Veneto, Italy, NV)	5 / 9.5 / 26

Whites

3 oz ◦ 6 oz ◦ Bottle

Tintero Rosato (Piemonte, Italy, NV)	5 / 9 / 25
Aimé Roquesante Rosé (Côtes de Provence, France, 2018)	5 / 9.5 / 27
d'Arenberg The Stump Jump (McLaren Vale, South Australia, 2017)	4.5 / 8.5 / 23
Ca'Montini Pinot Grigio (Trentino, Italy, 2017)	5 / 9.5 / 26
Domaine La Prévoté Sauvignon Blanc (Touraine, France, 2017)	5 / 9.5 / 26
Twin Islands Sauvignon Blanc (Marlborough, New Zealand, 2017)	5 / 9.5 / 26
Les Vignerons De Florensac Chardonnay (South France, 2017)	5 / 9 / 25
Folie á Deux Chardonnay (Russian River Valley, California, 2017)	5.5 / 10 / 28
Frisk Riesling (Victoria, Australia, 2018)	4.5 / 8 / 22
Boordy Vineyards Riesling (Hydes, Maryland, 2018)	5 / 9 / 25

Reds

3 oz ◦ 6 oz ◦ Bottle

Bouchard Aîné & Fils Pinot Noir (Bourgogne, France, 2017)	5 / 9 / 25
Nielson Pinot Noir (Santa Barbara, California, 2016)	5.5 / 10.5 / 30
Los Cardos Malbec (Mendoza, Argentina, 2017)	4.5 / 8.5 / 24
Delas Côtes du Rhône (Rhône, France, 2017)	5 / 9.5 / 27
Velvet Devil Merlot (Mattawa, Washington State, 2016)	5 / 9.5 / 27
Clos des Bergères Bordeaux (Bordeaux, France, 2011)	5.5 / 10 / 28
H3 Cabernet Sauvignon (Horse Heaven Hills, Washington State, 2016)	5 / 9.5 / 27
Troublemaker Red Blend (California, Batch #12)	5.5 / 10.5 / 30
Austin Hope Cabernet Sauvignon (Paso Robles, California, 2017)	8 / 15.5 / 45
Kith & Kin Cabernet Sauvignon (California, Napa Valley, 2017)	8.5 / 16.5 / 48

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