Spring Lunch Menu

Appetizers

* Spring Pea and Mint Soup with crispy Baguette Croutons
Cup $8 Bowl $10

* Cream of Maryland Crab Soup with Jumbo Lump Crab and chopped Chives
Cup $10 Bowl $12

Avocado Fries with smoked Chipotle Aioli $8.50

Caesar Salad with Parmesan Cheese and crispy Baguette Croutons $9.50

Grilled Asparagus Salad with crumbled Goat Cheese
toasted Sunflower Seeds and dried Fig Chutney $12

Smoked Bluefish Pate Crostini with Fennel Red Onion & English Cucumber $13

Cup of Soup and ½ Sandwich Specials

Choose any soup by the cup and add any ½ sandwich marked * for only $14
Served with Old Bay Potato Chips

Whole Sandwiches

* Chicken Sandwich with dried Cranberries, Celery and Red Onion
on sliced Wheat Bread $14

* Hot Baked Ham and Cabot Cheddar Cheese Baguette with Apple Raisin Chutney $14

* Reuben Sandwich with Corn Beef, Swiss Cheese, Sauerkraut and Russian Dressing $14

8oz Premium Beef Burger on a Brioche Bun with Lettuce, Tomato
Cabot Cheddar Cheese and smoked Bacon $16.00

Maryland Crab Cake Sandwich with Lettuce, Tomato and Remoulade Sauce $19.00

**All Whole Sandwiches are served with our signature Blue Cheese-Apple Coleslaw
and Old Bay Potato Chips or Shoestring Fries**

Continued over . . . . . .

`Entrees

"Fish and Chips" with battered Cod, Shoestring Fries, buttered Peas
Lemon and Remoulade $18

Mahi Mahi Taco's with Chayote Pepper Slaw and Chipotle Aioli $19

Chilled Confit Salmon Roulade with Quinoa Salad and Blackberry Balsamic Vinaigrette $19

Ditalini Pasta with sautéed Shrimp, smoked Bacon, wilted Spinach
olive oil and Meyer lemon $22

Desserts

Chocolate Carrot Cake with Chocolate Sauce and Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Pavlova with Fresh Berries, Chantilly, and mixed Berry Sauce

Pear and Blueberry Crumble with Vanilla Ice Cream

Original and Red Velvet Smith Island Cake

Proudly crafted and made in-house (except Smith Island Cakes) all $9

Hot Beverages

Hot Chocolate $2.50

Selection of Hot Teas $2.50

Fresh Brewed regular or decaffeinated Coffee $2.50

Espresso $3 or Cappuccino French Roast $4

Prices exclude tax and gratuity. Please advise us of any allergies or specific dietary requirements or issues prior to ordering. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Mark Salter Chef Partner