



Lunch Menu

Starters

Kettle to Table

  **Barley & Lentil Soup**
Garlic Toast
Ten


Chesapeake Bay Crab Bisque
Crab Claws, Crostini
Ten


Prawns & Chorizo
Tossed with Fried Bread
& Cilantro
Seventeen

Orzo Lobster Mac N' Cheese
Smoked Gouda & Aged Virginia Cheddar
Topped with Herb Infused Ritz Cracker Crumbs
Twelve

Garden to Table

Poached Egg & Jowl Bacon Salad
Friséé, Toasted Brioche, Vine Ripe Grape
Tomatoes, Endive, Warm Bacon Vinaigrette
Sixteen

 **Autumn Salad**
Cucumber Carpaccio, Figs, Cherry Tomatoes, Blue Cheese
Apple, Sunflower Seeds, Apple Cider Vinaigrette
Eleven

 **Autumn Brussels Sprouts**
Caramelized Vidalia Onions, Jowl Bacon
Tossed with Cognac Peppercorn Mélange Syrup
Twelve


Grilled "Margherita" Flat Bread
Buffalo Mozzarella, Ripe Tomatoes
Fresh Basil, Balsamic Reduction
Twelve

Main Courses

Farm to Table


Grilled Free Range Chicken Club
Toasted Ciabatta, Ripe Avocado
Apple Wood Bacon
Roasted Garlic & Herb Aioli
Fourteen

Grass-fed Angus Beef Burger
Warm Brioche Roll, Topped with choice of
American, Swiss, Cheddar, Provolone Cheese
Eighteen

 **Steak & Frites**
Blackened Flat Iron, Hand Cut Steak Fries
Garlic Herb Truffle Butter
Twenty Five

Chicken & Sweet Potato Waffles
Cornflake Fried Boneless Chicken Thigh, Roasted Brussels
Sprouts with Jowl Bacon & Onions, Finish with
Cognac Black Peppercorn Mélange Syrup
Twenty Five

Sea to Table



 **Seafood Cobb Salad**
Blackened Scallops, Romaine, Boiled Egg, Avocado
Apple Smoked Bacon, Tomato, Hearts of Palm
Roasted Corn, Herb Ranch Dressing
Sixteen

  **Roasted Spaghetti Squash**
Fresh Basil, Tomato Sauce, Broccolini
Beech Mushrooms, Fresh Pecorino
Twenty Three

Crab Cake Sandwich
Bibb Lettuce, Vine Ripe Tomato, Onions
Chipotle Aioli, Brioche Bun
Eighteen

Grilled Wild Salmon
Wild Mushroom Risotto, Aleppo
Tomato Ragout, Broccolini
Twenty Five

We are delighted to offer you additional chef-inspired creations to enhance your dining experience
Our Chefs will accommodate vegetarian, vegan and most dietary needs, please speak with your server if you have any requests.
Consumption of undercooked meat or seafood may increase your risk of food borne illness

 Vegetarian options or can be prepared vegetarian.  Gluten free options.