



## Lounge Menu

### **Chesapeake Bay Crab Bisque** \$10

*Jumbo Lump Crab Corn Fritters*

### **Cherry Glen Farms Goat Cheese Salad** \$10

*Shaved Beets and Baby Arugula, Marcona Almonds,  
Orange Blossom Honey Vinaigrette*

### **Tuscan Kale Salad** \$10

*Poached Grapes, Toasted Walnuts  
Shaved Gala Apple, Citrus Vinaigrette*

### **Jardenea Jumbo Lump Crab Dip** \$14

*Jumbo lump Blue Crab, Fire Roasted Peppers,  
Appalachian Corn, Citrus Gremolata, Grilled Crostini*

### **Maryland Crab Cake** \$17

*Apple Cider Braised Collard Greens, Appalachian Corn  
Roasted Red Peppers, Smoked Bacon*

### **“Natural” Angus Beef Burger** \$18

*Warm Brioche Roll, Topped with choice of  
American, Swiss, Cheddar or  
Provolone Cheese*

## Happy Hour Small Plates “\$7” (5:00pm-7:00pm)

### **“Margherita” Flat Bread** \$10

*Buffalo Mozzarella, Ripe Tomatoes  
Fresh Basil, Aged Balsamic Reduction*

### **Autumn Spiced Apple Flat Bread** \$12

*Soft Goat Cheese, Baby Arugula, Crispy Pancetta*

### **Harvest Brussels Sprouts** \$10


*Roasted Brussels Sprouts, Soft Chevre Crumble  
Truffle Essence*

### **Chesapeake Bay Chicken Wings** \$12

*Free Range Chicken Wings  
Old Bay-Lemon Emulsion, Blue Cheese Vinaigrette*

### **Blue Crab Corn Fritters** \$12

*Fresh Yellow Corn, Roasted Red Pepper Remoulade*

** Vegetarian options, or can be prepared vegetarian.**

** Gluten free Options**

## Cheese & Charcuterie

Seasonal Fruits and Chutney  
Artesian Bread

Choice of Three, Four or Five  
Twelve/ Fifteen/ Seventeen

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### **Humboldt Fog**

*Soft Goat's Milk/California*

### **Talbot Reserved**

*Raw Milk Cheddar Cheese/Maryland*

### **St. Pete's Blue Cheese**

*Semi Hard Cow's Milk/ Minnesota*

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### **Bresaola**

*Cured Beef Eye Round*

### **Smoked Duck**

*Smoked Over Cherry Wood*

### **Sopresseto**

*Garlic, White Pepper*