



Lunch Menu

Starters

Kettle to Table

VG Purple Cauliflower Bisque

*Toasted Pine Nuts
Roasted Cauliflower
Ten*

G Chesapeake Bay Crab Bisque

*Jumbo Lump Crab Corn Fritter
Ten*

Autumn Harvest Brussels Sprouts

*Roasted Brussel Sprout, Soft Chevre
Truffle Essence
Twelve*

G Jardenea Jumbo Lump Crab Dip

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

Garden to Table

VG Tuscan Kale Salad

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

VG Mulled Bartlett Pear Salad

*Petite Greens, Candied Pecans
Sweet Yam Puree, Sherry Vinaigrette
Eleven*

VG Autumn Spiced Apple Flat Bread

*Soft Goat Cheese, Baby Arugula
Crispy Pancetta
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
Chipotle Mayonnaise
Fourteen*

Grassfed Angus Beef Burger

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

Herb Marinated Steak Wrap

*Sundried Tomato Wrap, Onions & Peppers
Horseradish Crème, Plum Tomato, Greens
Fifteen*

Cherry Wood Smoked Duck

*Farro, Roasted Cipollini Onions,
Raisins, Butternut Squash Puree, Candied Pecans
Twenty*

Sea to Table

G Seafood Cobb Salad

*Seared Scallops, Romaine, Egg, Avocado
Apple Smoked Bacon, Tomato, Hearts of Palm
Maytag Blue Cheese Vinaigrette
Sixteen*

G Jardenea Mussel Cioppino

*Melted Tomatoes, Roasted Red Pepper
Cipollini Onions, Fennel, Grilled Focaccia Plank
Fourteen*

Maryland Crab Cake Sandwich

*Bibb Lettuce, Vine Ripe Tomato
Lemon Garlic Aioli, Brioche Bun
Sixteen*

G Pan Seared Wild Salmon

*Baby Spinach, Confit Potatoes, Citrus Gremolata
Fresh Leeks, Coconut Beurre Blanc
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

VG Vegetarian options or can be prepared vegetarian. **G** Gluten free options.