





Lunch Menu

Starters

Kettle to Table



  **Butternut Squash Bisque**
Cinnamon Chantilly
Candied Pecans
Ten



Chesapeake Bay Crab Bisque
Jumbo Lump Crab Corn Fritter
Ten

Prawns Al Ajillo
Melted Tomatoes, Roasted Red Peppers
Cipollini Onions, Garlic, Grilled Focaccia Plank
Fourteen

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

Garden to Table

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

  **Mulled Bartlett Pear Salad**
Petite Greens, Candied Pecans
Sweet Yam Puree, Sherry Vinaigrette
Eleven

  **Winter Harvest Brussels Sprouts**
Roasted Brussel Sprout, Soft Chevre
Truffle Essence
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

 **Steak & Frites**
Skirt Steak, Baby Arugula
Chimichurri Sauce
Sixteen

Cherry Wood Smoked Duck
Farro, Roasted Cipollini Onions,
Raisins, Butternut Squash Puree, Candied Pecans
Twenty

Sea to Table

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



Lobster Pappardelle
Melted Tomatoes, Appalachian Corn, English Peas
Baby Spinach, Fresh Tarragon
Twenty

Maryland Crab Cake Sandwich
Bibb Lettuce, Vine Ripe Tomato
Lemon Garlic Aioli, Brioche Bun
Sixteen

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

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