







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*

  **Portobello Carpaccio** \$9
*Roasted Red Peppers, Mascarpone Cheese
Oyster Mushrooms, Crisp Arugula*


Jardenea Jumbo Lump Crab Dip \$14
*Jumbo lump Blue Crab, Fire Roasted Peppers,
Appalachian Corn, Citrus Gremolata, Grilled Crostini*

Coriander Dusted Soft Shell Crab \$14
*Sautéed Baby Spinach, Blistered Grape Tomatoes
Shaved Shallots, Fresh Garlic, Sweet Cream Corn*

“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*

 **Spring Garden Flat Bread** \$12
*Roasted Red Pepper Puree, Forage Porcini
Crispy Arugula, Herb Gournay Cheese*

 **Late Harvest Brussel Sprout** \$10
*Roasted Brussel Sprout, 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**

Cheese & Charcuterie

Seasonal Fruits and Chutney
Artesian Bread

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

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

Bresaola
Cured Beef Eye Round

Smoked Duck
Smoked Over Cherry Wood

Sopresseto
Garlic, White Pepper