

MEZZANINE

SMALL BITES

marinated olives 9	salmon belly tacos 21 lime, cilantro
salted warm organic nuts 9	shrimp roll 24 avocado, espelette
vegetable spring rolls 12 sweet chili sauce	white corn quesadilla 21 organic chicken, corn tortilla, green tomatillo salsa
fresh guacamole, corn tortilla chips 13	beef cups 20 filet, wholegrain mustard, pine nuts
togarashi fried chicken 15 spicy sauce	

PLATTER

choice of 3 for 30 or 5 for 45

charcuterie cornichons, maille wholegrain mustard	cheese quince paste and dried cherries
soppressata, spicy capicola, serrano ham prosciutto di san daniele, iberico ham	chef's daily selection

APPETIZERS

organic chicken soup 16 maitake mushrooms, chives	chilled gulf shrimp 24 cocktail sauce, lime
romaine salad 19 garlic croutons, shaved parmesan, caesar dressing	annapolis jumbo lump crab cake 24 remoulade, garden greens
radicchio tardivo salad 19 feta cheese, garbanzo beans, sundried tomato vinaigrette	big eye tuna tartare 23 hass avocado, shiso leaf, ginger, rice wine vinegar

ENTRÉES

spaghetti pomodoro 22 basil, kalios olive oil	grilled organic chicken club 22 smoked bacon, hass avocado tomato herb mayonnaise
atlantic salmon 26 oyster mushrooms, baby leeks, spanish saffron sauce	pat la frieda blend short rib burger 28 cheddar, onion relish, tomato house made soft bun
roasted half chicken 28 pommes purée, hon-shemiji mushroom english peas, truffle emulsion	salmon burger 26 hass avocado, tartar sauce, house made soft bun
new york striploin of beef 40 sautéed prawns, broccoli rabe, peppercorn sauce	

all sandwich and burger entrées are served with a choice of local mixed green lettuce salad or french fries

DESSERTS

carrot cake 12 carrot curd, orange streusel, white chocolate ganache
chocolate cake 12 black cocoa powder, mascarpone chantilly cream
lemon panna cotta 12 lemon emulsion, white chocolate, yogurt, coconut flakes, thyme leaves, lemon meringue
cheesecake 12 winter citrus, olive oil, mascarpone