

MEZZANINE

APPETIZERS

- chicken soup 20
celery, carrot, hoshi miji mushroom
- caesar salad 22
romaine, parmigiano-reggiano, garlic croutons
- burrata & heirloom tomato 26
shaved asparagus, micro greens, basil, balsamic vinaigrette
pearls [GF] [V]
- soup of the season 20
chef's choice. Prepared with hand selected
seasonal ingredients
- beet salad 24
red beets, walnuts, goat cheese cream, watercress,
balsamic vinaigrette [GF] [V]
- salad add-ons • salmon [26] • chicken [12] • shrimp [12]

SMALL PLATES

- lobster roll 36
horseradish dressing, fried capers, avocado
mousse, micro cilantro
- charcuterie board 26
chef selection of meats, olives, cornichons, whole
grain mustard, whole wheat toast
- cheese board 30
local & imported farmhouse cheeses, crackers,
almonds, raisins on the vine, honeycomb
- philly cheesesteak egg roll 16
sweet chili sauce
- chilled gulf shrimp 32
cocktail sauce, lime [GF]
- annapolis jumbo lump crab cake 28
orange remoulade, petite salad
- big eye tuna tartare 32
tobiko, shiso leaves, avocado soy ginger dressing
[GF]
- calamari 26
tartar sauce

ENTREES

- calabrian chili linguini 28
calabrian chili, cherry tomato, clams, basil
- organic salmon 40
apple mustard puree, quinoa, edamame, raisin,
basil oil
- chicken breast 28
roasted eggplant puree, wild mushrooms, baby kale salad,
herb jus
- new york striploin 54
pomme frit, trumpet mushroom, truffle hollandaise [GF]
- grilled chicken sandwich 27
applewood smoked bacon, avocado, tomato,
lettuce, herb mayonnaise, sourdough bread
*choice of local mixed greens or french fries
- sea bass 36
roasted pepper puree, asparagus, wild mushrooms,
yuzu beurre blanc [GF]
- pat la frieda blend short rib burger 28
cheddar, onion relish, lettuce, tomato, brioche bun
*choice of local mixed greens or french fries
- handmade spaghetti 33
spaghetti bolognese
- wild mushroom risotto 28
crispy mix wild mushroom, truffle butter [GF]
- roasted vegetable open face sandwich 22
sourdough, grilled zucchini, eggplant, bell pepper, &
portabella mushroom [V]
*choice of local mixed greens or french fries

SIDES 12

- mashed potatoes
- quinoa
- broccolini
- sautéed mushrooms
- grilled asparagus
- sautéed spinach
- french fries
- local mixed greens

DESSERTS

- vanilla crème brûlée 16
organic strawberries [GF]
- flourless chocolate torte 18
sicilian pistachio, whipped cream [GF] [V]
- new york cheesecake 17
organic strawberries, whipped cream [GF]
- selection of ice creams & sorbets 19

WINE

CHAMPAGNE, (HALF BOTTLE-375ML)

Taittinger Brut "Prestige Rosé", Champagne N.V

SPARKLING & CHAMPAGNE

Charles Heidsieck, Rosé Reserve, Champagne, France N.V

Delamotte Brut, Côte des Blancs, Champagne, France N.V

Dom Perignon, Reims, Champagne 2012

Moët Chandon Imperial, Brut, Champagne N.V

Perrier Jouet, Blason Rosé, Epernay, Champagne, France N.V

Ruggeri, Argeo, Prosecco DOC, Italy NV

Veuve Clicquot, Brut, Reims, Champagne N.V

ROSÉ

Decoy Rosé, California 2019

Chateau Miraval Rosé, Côtes de Provence, France 2020

FRANCE – RED

Château Lafleur-Gazin, Pomerol, Bordeaux 2015

Yannick Alléno & Michel Chapoutier, Côtes du Rhône 2017

ITALY – RED

Caparzo, Rosso di Montalcino, Tuscany, Italy 2019

Tenuta dell'Ornellaia "Le Volte", Tuscany 2012

SPAIN – RED

Bodegas Palacios Remondo "La Montesa" Crianza, Rioja 2014

Terror Al Limit Soc., Garnacha, Vi de Villa de Torroja, Spain 2016

SOUTHERN HEMISPHERE – RED

Vina Cobos Felino, Malbec, Mendoza, Argentina 2020

BTL

82

BTL

155

145

520

155

295

55

175

BTL

110

78

BTL

150

67

BTL

95

115

BTL

75

145

BTL

75

USA – RED

Banshee, Cabernet Sauvignon, Sonoma, California, 2019

Sea Sun, Pinot Noir, California 2019

Decoy, Syrah Blend, North Coast, California 2018

ITALY – WHITE

Tormaresca, Chardonnay, Puglia, Italy 2019

Terlato, Pinot Grigio, Friuli Colli Orientali, Italy 2020

FRANCE – WHITE

Philippe Colin "Les Chenevottes", Chassagne-Montrachet 1er Cru, Burgundy 2012

J de. Villebois, Sancerre, Loire, France 2020

SPAIN – WHITE

Pazo de Lusco, Albarino, Rias Baixas, Spain, 2020

SOUTHERN HEMISPHERE – WHITE

Oyster Bay, Sauvignon Blanc, Marlborough,

New Zealand 2018

USA – WHITE

Urban, Riesling, Nik Weis Mosel, 2019

Banshee, Chardonnay, Sonoma, California, 2019

LARGE FORMATS (Magnum 1.5L)

Veuve Clicquot, Brut Rosé, Reims, Champagne N.V.

Château De Pez, Saint-Estéphe, Bordeaux 1999

Hermanos de Peciña, Crianza, Rioja 2006

Far Niente, Chardonnay, Napa Valley, California 2015

GL

22

20

22

GL

20

GL

22

22

GL

18

GL

16

GL

16

20

BTL

105

95

105

BTL

65

80

BTL

235

95

BTL

80

BTL

55

BTL

55

95

BTL

395

285

120

350

COCKTAILS 22

OLD FASHIONED

Bourbon, Brown Sugar, Angostura Bitters, Club Soda

MANGO MADNESS

Mezcal, Cointreau, Lime, Mango Puree

SOHO SPARKLER

Vodka, Lemon, Mint, Prosecco

BLOOD ORANGE G & T

Gin, Blood Orange, Tonic, Bitters

MARGARITA

Tequila, Triple Sec, Lime

NEGRONI

Gin, Sweet Vermouth, Campari, Orange

DESPERADO

Mezcal, Perfect Vermouth, Aperol, Orange

CUCUMER CRUSHER

Gin, Cucumber, Lime, Club Soda

NON-ALCOHOLIC COCKTAILS 12

Strawberry Basil

Refresher

Cucumber Lime

Refresher

Ginger Mint

Lemonade

BEER + CIDER

Torch & Crown 14

Almost Famous **IPA** [16oz Can]

Corona Extra 12

Stella Artois 12

Angry Orchard 12