

# MEZZANINE

## APPETIZERS

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- |   |   |
|---|---|
| chicken soup 20                                       | soup of the season 20   |
| caesar salad 22                                       | chef's choice. Prepared with hand selected seasonal ingredients   |
| romaine, parmigiano-reggiano, garlic croutons         | beet salad 24   |
| burrata & heirloom tomato 26                          | heirloom baby beets, granny smith apple, baby arugula, dried figs, goat cheese mousse, hazelnuts, honey Dijon vinaigrette |
| micro basil, swiss chard, balsamic vinaigrette pearls |   |

## SMALL PLATES

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

## ENTRÉES

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|---|--|
| calabrian chili linguini 28   | halibut 40   |
| calabrian chili, cherry tomato, clams, basil                        | warm farro salad, asparagus, avocado cream, citrus velouté   |
| organic salmon 40   | pat la frieda blend short rib burger 28  |
| apple mustard puree, quinoa, edamame, raisin, basil oil             | cheddar, onion relish, lettuce, tomato, brioche bun<br>*choice of local mixed greens or French fries |
| airline chicken breast 28   | filet mignon 55  |
| roasted eggplant puree, porcini mushroom, baby kale salad, herb jus | celery root puree, roasted baby heirloom carrots, foie gras, au poivre sauce                         |
| new york striploin 54   | wild mushroom risotto 28   |
| pomme frit, trumpet mushroom, truffle hollandaise                   | crispy mix wild mushroom, truffle hollandaise  |

## DESSERTS

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|--|
| vanilla crème brûlée 16                    |
| organic strawberries                       |
| chocolate truffle mousse 18                |
| sicilian pistachio, chantilly cream        |
| new york cheesecake 17                     |
| raspberry coulis, chantilly cream, berries |
| classic lemon meringue 16                  |
| selection of ice creams & sorbets 19       |

## WINE

### SPARKLING & CHAMPAGNE, ½ BTL (375ML)

Moët Chandon Imperial, Brut, Champagne N.V  
 Moët Chandon Rose Imperial, Brut, Champagne, N.V  
 Roederer Estate Brut, Anderson Valley, California N.V  
 Ruinart Blanc de Blancs, Brut, Champagne N.V  
 Taittinger Brut "Prestige Rosé", Champagne N.V

### WHITE ½ BOTTLES (375ML)

Gini, Soave Classico, Veneto, Italy 2016  
 Kongsgaard, Chardonnay, Napa Valley, California 2014

### SPARKLING & CHAMPAGNE

Charles Heidsieck, Rosé Reserve, Champagne, France N.V  
 Laurent-Perrier "La Cuveé" Brut, Tour-Sur-Marne, Champagne N.V  
 Louis Roederer "Cristal", Brut, Reims, Champagne 2007  
 Moët Chandon Cuveé Dom Perignon, Reims, Champagne 2006  
 Moët Chandon Imperial, Brut, Champagne N.V  
 Perrier Jouet, "Grand Brut", Epernay, Champagne, France N.V  
 Perrier Jouet, Blason Rosé, Epernay, Champagne, France N.V  
 Veuve Clicquot, Brut, Reims, Champagne 2008

### ROSÉ

Decoy Rose, California 2018  
 Hampton Water Rose, South of France, 2018  
 Chateau Minuty, Rose "M" de Minuty, Cotes de Provence 2018

### FRANCE – RED

Château Lafleur-Gazin, Pomerol, Bordeaux 2015  
 Château-Figeac, St. Emilion 1er Grand Cru Classe, Bordeaux 2004  
 Domaine les Bruyères, Crozes Hermitage 'Les Croix' Vieilles Vignes 2015  
 St. Gayan, Gigondas 2013  
 Yannick Alléno & Michel Chapoutier, Côtes du Rhône 2017

### ITALY – RED

Antinori, Sangiovese, Villa Antinori, Tuscany 2015  
 Pio Cesare, Barolo, Piedmont 2013  
 Tenuta dell'Ornellaia "Le Volte", Tuscany 2012

### SPAIN – RED

Bodegas Palacios Remondo "La Montesa" Crianza, Rioja 2014  
 Dominio De Pingus, "Flor De Pingus", Ribera Del Duero 2014  
 Palacios Remondo, "La Vendimia", Tempranillo, Crianza, Rioja, Spain 2016

### BTL

65  
65  
40  
95  
82

### BTL

38  
120

### BTL

155  
150

750  
520

155  
145

295  
280

### BTL

110  
78  
75

### BTL

150  
485

105  
78

67  
80

### BTL

175  
115

### BTL

75  
235  
78

### SOUTHERN HEMISPHERE – RED

Dona Paula Malbec Estate, Cuyo, Argentina 2016

### USA – RED

Cakebread, Cellars, Cabernet Sauvignon, Napa Valley, California 2014  
 Daou Vineyards Cabernet Sauvignon, Paso Robles, California 2017

Imagery, Pinot Noir, Sonoma, California 2017

Keller Estate, "La Cruz Vineyard", Sonoma Coast, California 2015

Bedell, Merlot, Long Island, NY 2012

Dr. Konstantin Frank, Cabernet Franc, Finger Lakes, NY 2015

J.K Carriere "Vespidae" Pinot Noir, Willamette Valley, OR 2015

### ITALY – WHITE

Emidio Pepe, Trebbiano d'Abruzzo, Abruzzo 2013

Fatinel, Pinot Grigio, Tenuta Sant' Helena, Friuli-Venezia Giulia 2017

Donnachiara, Greco di Tufo, Campania 2013

### FRANCE – WHITE

Domaine de la Taille aux Loups, Montlouis 'Les Hauts de Husseau 2017

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

Pascal Jolivet, Sancerre, France 2018

### SPAIN – WHITE

Paso Das Bruxas, Albarino, Rias Baixas 2017

### SOUTHERN HEMISPHERE – WHITE

Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand 2018

Colomé, Torrontés, Salta, Argentina 2016

### USA – WHITE

Urban, Riesling, Nik Weis Mosel, 2019

Rodney Strong "Chalk Hill" Chardonnay, Sonoma County, California 2016

Patz & Hall 'Hyde Vineyard' Chardonnay, Carneros, California 2017

### LARGE FORMATS

Veuve Clicquot, Brut Rosé, Reims, Champagne N.V. (Magnum 1.5L)

Robert Sinskey Vineyards, Pinot Blanc, Carneros, California 2009

Far Niente, Chardonnay, Napa Valley, California 2015 (Magnum 1.5L)

Château De Pez, Saint-Estéphe, Bordeaux 1999 (Magnum 1.5L)

Hermanos de Peciña, Crianza, Rioja 2006 (Magnum 1.5L)

Jordan, Cabernet Sauvignon, Sonoma County, California 2004 (Magnum 1.5L)

### GL

18

### GL

22

20

55

75

55

95

### GL

145

86

46

### GL

95

235

22

### GL

16

### GL

16

44

### GL

16

20

150

### BTL

395

190

350

285

120

486

### BTL

75

### BTL

210

110

86

55

75

55

95

### BTL

145

86

46

### BTL

95

235

95

### BTL

78

### BTL

55

44

### BTL

55

95

150

### BTL

395

190

350

285

120

486

## COCKTAILS 22

### OLD FASHIONED

Bourbon, Brown Sugar, Angostura Bitters, Club Soda

### MANHATTAN

Rye, Sweet Vermouth, Angostura Bitters

### YUZU MULE

Vodka, Yuzu, Simple Syrup, Ginger Beer

### JUST IN TIME

Gin, St Germain, Ginger Syrup, Lime, Cucumber, Mint

### SOHO SUNSET

Mezcal, Yuzu, Agave, Strawberry, Basil

### MARGARITA

Tequila, Triple Sec, Lime

### DARK PASSION TIDE

Dark Rum, Orgeat, Passionfruit, Lemon

### NEGRONI

Gin, Sweet Vermouth, Campari, Orange

### FALL BERRY COLLINS

Bourbon, Chamomile Honey, Lemon, Club Soda

### PLUM HARVEST

Strawberry Gin, Plum Butterscotch Honey, Lemon, Pomegranate, Aquafaba, 16yr Mist

## NON-ALCOHOLIC COCKTAILS 12

Strawberry Basil  
Refresher

Cucumber Lime  
Refresher

Ginger Mint  
Lemonade