

Today's specials

Creamy tomato soup -10

House roasted tomatoes and a parmesan melted Crostini

Chef's whim- lobster salad -17.5

Chilled Maine lobster, herbes de provence aioli, fresh arugula

Burrata salad -16

Fresh burrata, spiced pumpkin seeds, pomegranate seeds, roasted rhubarb and strawberry vinaigrette

Wild catch - 34

Chesapeake bay flounder

Trout almondine - 35

Local skin on speckled trout,
Roasted vegetables, Meunière
And toasted almonds

Filet - 49

Bacon wrapped filet, cognac cream, potato Croquette, asparagus

Duck breast - 35

Marinated grilled duck breast, red wine reduction, wild rice, green beans and carrots

wine

*Muscadet, La Barrière, Côte De Grandlieu
-10/38*

Dry, creamed apple and a bright streak of acidity.

Pascal Jolivet Sancerre Blanc- 15/50

Dry, elegant aroma, white fruits and citrus

Châteauneuf-du-Pape Blanc - 84

2019

Floral notes, a fresh texture and crisp, juicy fruit with a saline finish.

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