

Appetizers

Duck Confit Bruschetta \$12
• Grilled Peasant bread, apple butter, Brie, duck confit, green apples

Grilled Lamb Lollipops \$14
• Hoisin glazed, soba noodle salad, spicy peanut sauce

Maryland Crab Cake \$2 supplement
• Wilted spinach, Cajun remoulade, pom frits, tomato fume

Ravioli

• The type changes like the weather. See what the weather is like today!

Jamon Serrano \$15
• Serrano ham, pickled ramps, cornishons, almonds, lemon zest, olive oil

Chilled Melon Avocado Soup \$8
• Garnish with chilled lobster \$15

Vegetable Terrine \$12
• Grilled vegetables, goat cheese, local greens, smoked tomato gazpacho

Salads

Sunset Farms Arugula Salad \$8

- Maytag bleu cheese, dried cranberries, poached pears, pear vinaigrette

Maine Salad \$15

- Chilled lobster, asparagus, red onion, sweet peas, sherry vinaigrette

Sunset Farms Field Greens \$9

- Balsamic vinaigrette, pecans, dried cherries, crispy goat cheese

Spinach Salad \$9

- Sweet & spicy cashews, oranges, red onion, Manchego cheese, lemon E.V.O.O.

Classic Caesar Salad

- With or without white anchovies

Crab Louis Salad \$16

- Baby ice burg, jumbo lump, spicy Russian dressing, deviled egg, avocado, heirloom tomato

Entrées

<i>Pan Roasted Duck Breast</i>	\$25
• Spinach duck ravioli, pearl onion, spinach, brown butter	
<i>Free Range Chicken Fricassée</i>	\$23
• Free range chicken, asparagus, English peas, wild mushrooms, pearl onions, fingerling potatoes, asparagus	
<i>Diver Scallops</i>	\$26
• Parmesan risotto, fennel grapefruit totsoi salad	
<i>Angus Beef Tenderloin</i>	\$38
• Roasted fingerling potatoes, summer succotash, gremolata butter, heirloom tomato herb salad	
<i>Crisp Pork Belie</i>	\$28
• Pan roasted white cheddar polenta, grilled asparagus & peach, vanilla gastrique	
<i>Veal Schnitzel</i>	\$28
• Lightly breaded pan fried, wild mushroom spaetzel, wilted spinach, fried egg	
<i>Chef's Risotto</i>	\$MP
<i>Chef's Catch</i>	\$MP
<i>Chef's Pasta</i>	\$MP

Summer "Picnic" Menu

"Fried Chicken" \$18

- Almond crusted boneless chicken, black-eyed pea salad, local greens, sherry vinaigrette, grilled corn salad

Lobster Roll \$22

- House made NE style roll butter grilled, chilled lobster salad, shredded lettuce, baked beans, cole slaw

Grilled Sausage \$19

- House made veal pork sausage, roasted peppers & onions, chilled noodle salad, fresh mozzarella with basil oil

London Broil \$23

- Flatiron London broil, herbed garlic butter, sliced tomatoes, arugula, grilled corn salad

"Backyard BBQ" \$19

- American Kobe burger, house made roll, cheddar cheese, lettuce, tomato, red onion, potato salad, watermelon tomato salad, deviled egg