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# DINNER

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## APPETIZERS

- Parisienne Gnocchi** - half order . . . 9
- Maryland Style Crab Cakes** - with citrus salad & cajun mustard . . . 12
- Shrimp** - grilled jumbo shrimp, caramelized onions & peppers over creamy polenta . . . 12
- Local Pork Belly** - Seven Bridges Farm braised pork belly with squash puree, sauteed apples, bacon, Brussels sprouts & cider reduction . . . 14
- Pita Pizza** - fig jam, caramelized pears, Lively Run goats milk Bleu cheese, baby arugula, white truffle oil . . . 9
- Chicken Confit** - Honeyhill Farm organic chicken confit, stewed navy beans, roasted delicata squash black oak ham & chicken jus . . . 14

## SOUP & SALAD

- French Onion Soup** . . . 4 cup/ 5 crock
- Mushroom Bisque** . . . . 4.50 cup/ 7 bowl
- Arugula Salad** - with roasted apples & onions, Boursin cheese, toasted almonds & apple cider vinaigrette dressing . . . 10
- House Salad** - mixed field greens with citrus vinaigrette, cucumber, red pepper, mandarin oranges & egg noodles . . . 6
- Roasted Beet Salad** - mixed field greens, goat cheese, candied walnuts, balsamic reduction & clover honey . . . 10
- Autumn Salad** - mixed field greens, dried cranberries, crumbled bleu cheese, sunflower seeds, pecans & cranberry vinaigrette . . . 10

## ENTRÉES

- Seven Bridges Farm Strip Steak** - 12oz., grilled, with garlic mashed potatoes, chef's vegetable and demi glace . . . 33
- Beef Tenderloin** - 8oz, grilled, with Boursin cheese, garlic mashed potatoes, chef's vegetable & demi glace . . . 31
- Braised Pork Shank** - with rosemary pan sauce, sweet potatoes and fresh vegetable . . . 20
- Organic Chicken** - grilled Honeyhill Farm Organic chicken breast, creamed leeks, herbed goat cheese & roasted grapes. . . 22
- Parisienne Gnocchi**- with cherry tomatoes & local roasted mushrooms, sauteed in butter with fresh herbs, lemon & truffle oil . . . 18
- Salmon** - grilled Nova Scotia Salmon, roasted potatoes, butternut squash, arugula & stone ground mustard sauce . . 23
- Wild Mushroom Ravioli** - with a sherry mushroom cream sauce, fresh chives and Pecorino Romano cheese . . . 19

## 4 COURSE PRIX FIX... 40

### 1ST COURSE

Beet Salad  
- or -  
Gnocchi

### 2ND COURSE

Crab Cake  
- or -  
Shrimp

### 3RD COURSE

Filet  
- or -  
Salmon

### DESSERT

Chef's Dessert