



Restaurant Week Fall 2017

Appetizers

Crab & Corn Chowder

Beet & Goat Cheese Salad candied pecans, cranberries, honey balsamic vinaigrette

Deviled Eggs topped with Virginia crab, green tomato chutney, chives

Chesapeake Oysters on the ½ Shell mignonette, horseradish, lemon

Fried Calamari chipotle aioli & sweet chili sauces

Entrees

Pan Seared Salmon dill yukons, braised kale, brown sugar meyer lemon glaze

Shrimp Pasta linguine with sun dried tomatoes, asparagus and leek cream

Steak Frites 8oz dry rubbed hanger steak, house cut fries, roasted garlic & radish aioli

Fried Chicken aligot potatoes, brussel sprouts, chicken herb gravy

Bouillabaisse lobster, mussel, clam, cod with garlic, tomato, fennel, saffron & crostini

Dessert

Local Honey Crisp Apple Bread Pudding whipped cream and caramel

Double Chocolate Cheesecake strawberry sauce