

LUNCH MENU



AVAILABLE 11 AM - 3 PM

CURATED LUNCH

\$29 Per Person
\$44 with Wine Pairings

- ⓕ Roasted Cauliflower Soup - \$11
coconut milk, curry, fried cauliflower
Ca' Del Sarto Pinot Grigio



- ⓕ Pan Seared Salmon - \$30
quinoa, parsnip puree,
sage beurre blanc
Domaine De Vaufray Vouvray

- ⓕ Pan Roasted Local Sirloin - \$30
Brad's Beef, whipped garlic mashed
potatoes, sauteed mix vegetables,
bacon + onion jam, sauce Diane
H3 Cabernet Sauvignon



- ⓕ Pink Peppercorn Panna Cotta - \$12
cherry gastrique, strawberries,
white chocolate mint bark
Oliver Cherry Moscato

STARTERS

- Cream of Crab Soup - \$13
local fresh cream, lump crab, dry sherry, local bread

- ⓕ Roasted Cauliflower Soup - \$11
coconut milk, curry, fried cauliflower

- French Onion Soup - \$11
gruyère, provolone, baguette crouton

- Chef Inspired Arancini - \$12

- Lobster Mac + Cheese - \$15
house cheese blend, panko crust

- Whipped Feta - \$14
marinated olives, hot honey, grilled flatbread

FROM THE GARDEN

- ⓖ Mediterranean - \$9
Third Way Farm mixed greens, roasted red
peppers, red onions, artichokes, goat cheese,
balsamic vinaigrette

- ⓖ ∞ Golden Beets - \$11
Third Way Farm mixed greens,
crumbled goat cheese, grapes, candied
walnuts,
honey lemon poppy seed vinaigrette

- ⓖ Ultimate Chopped - \$14
mozzarella, soppressata, tomatoes, romaine,
parmesan, confit red onion vinaigrette

- Blackened Chicken Caesar - \$16
chopped romaine, brioche crumble, fried capers

- ⓖ Roasted Butternut Squash - \$12
spinach, feta, toasted quinoa, apple slices,
candied bacon, orange vinaigrette

ENTREES

- Bistro Steak Au Poivre - \$31
black angus local beef, parmesan truffle frites,
peppercorn gravy

- ⓖ Cider Glazed Chicken - \$28
herbed risotto, roasted brussels sprouts

- ⓖ Shrimp & Grits - \$29
Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri

- ⓖ Seared Tofu - \$27
butternut squash purée, local braised greens,
coconut cream

- ⓕ Brisket Gnocchi - \$30
Brad's brisket braised ragout, homemade
gnocchi, braising vegetables

- ∞ Scallop Tikka Masala - \$33
ginger + chili rice, lemongrass oil

- Local Farm Raised Beef - \$59
garlic mashed potatoes, local seasonal
vegetables, smoked sea salt butter

SANDWICHES

served with frites or house side salad
choice of multi grain, ciabatta, brioche roll



- Blackened Tuna BLT - \$16
garlic aioli

- The Cuban - \$16
braised pork butt, ham, gruyère, honey
mustard, pickles

- Smoked Salmon - \$15
served chilled, goat cream cheese, red onion,
tomato, local mixed greens, chimichurri

- Dry Aged Beef Sliders - \$17
Brad's Farm beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin aioli

- Brad's Roast Beef - \$15
garlic horseradish cream, gruyere,
tomato, red onion

- Chicken Salad - \$14
honey Dijon mustard, walnuts,
tomato, romaine

- ⓕ Vegetarian Baguette - \$14
hummus, lettuce, tomato, grilled mushrooms,
sautéed red peppers, olive tapenade,
chimichurri



■ Annotations ■

∞ - May Contain Tree Nuts

ⓕ - Vegan

ⓖ - Gluten Free

ⓕ - Featured Menu Item, Limited
Time, Subject to Change

CASUAL A LA CARTE

Fried Mozzarella - \$11
pretzel crust, marinara sauce

Oysters Rock - \$15
andouille, pressed spinach,
Sambuca cream

Crab Dip - \$18
roasted red pepper + garlic,
artichokes, toasted baguette

Ⓥ Classic Hummus - \$11
grilled flatbread

Parmesan Truffle Frites - \$8
cumin aioli

∞ Cheese + Charcuterie
3 cheeses ■ 2 charcuterie - \$25
with five wine pairings - \$50

FLATBREAD PIZZAS

Lump Crab - \$16
tomato confit, white sauce, house cheese blend

Ⓥ Mediterranean - \$13
hummus, confit tomatoes, artichokes, roasted
red peppers, olive tapenade, chimichurri

Amanté de la Carne - \$14
spicy sausage, bacon, meatballs,
marinara, house cheese blend

Grilled Apples + Brie - \$13
ricotta, caramelized onions, prosciutto

DESSERT

Fruit Tartlet - \$11
lemon curd, raspberry jam, assorted berries

Jose's Famous Cheesecake - \$11
New York style, graham cracker crust

∞ Triple Chocolate Mousse - \$12
white, milk + dark chocolate mousse, orange caramel,
puff pastry, hazelnuts

Ⓞ Madagascar Vanilla Crème Brûlée - \$10

∞ Village Market Ice Cream Sundae - \$11
choice of local ice cream, mini chocolate dipped
Belgian waffle, candied walnuts, whipped cream, cherry

Ⓞ Pink Peppercorn Panna Cotta - \$12
cherry gastrique, strawberries,
white chocolate mint bark

MUSSELS & FRITES - \$25

Brussels
Belgian ale, shallots, bacon, Hook bleu cheese

Ⓞ Cape Cod
white wine, garlic, lemon, herbs, sriracha pepper

Chesapeake
local beer, Old Bay, shallots, garlic, butter

SEASONAL COCKTAILS - \$14

Peppermint Mocha Martini
house infused peppermint vodka, espresso vodka, Trader
Vic's chocolate, espresso, half + half

Frosted Cranberries
Koval cranberry gin, pine simple syrup, soda water

Blood Orange Margarita
reposado, blood orange juice, lime juice, agave, blood
orange foam, black lava salt rim

Fireside Smoke
spiced rum, Pama, cranberry juice, lemon,
cocktail is smoked with a torched rosemary garnish

Winter Spiced Old Fashioned
bourbon, vanilla spiced syrup, angostura bitters

HOUSE COCKTAILS - \$12

Espresso Martini
fresh brewed espresso, Kahlua,
Three Olives triple shot espresso vodka

Pairings Mule
vodka, St. George's spiced pear liqueur, lime, ginger beer

Gimlet
gin, fresh lime juice, simple syrup

Shooting Paloma
Tequila, lemon syrup, Pama, grapefruit juice

We Make a "Good Pear"
mezcal, Cointreau noir, prickly pear syrup, lime

Barrel Aged Old Fashioned
bourbon, turbinado sugar, angostura bitters

Parisian Paradise
light rum, St. Germain lime, simple syrup, splash Brut Rose

SPARKLING WINES

3oz ■ 6oz ■ Bottle

Nicolas Feuillatte Réserve Champagne Brut
9 ■ 17 ■ 54

Jacques Pelvas Brut Rosé
5.5 ■ 10.5 ■ 35

Poema Cava Extra Dry
5 ■ 9.5 ■ 32

Cavicchioli 1928 Prosecco
5.5 ■ 10 ■ 34

WHITE WINES

3oz ■ 6oz ■ Bottle

Campuguet Traditional Rosé
5.5 ■ 10 ■ 33

A to Z Rosé
5.5 ■ 10.5 ■ 34

d'Arenberg The Stump Jump White Blend
5 ■ 9.5 ■ 31

Ca' Del Sarto Pinot Grigio
5 ■ 9.5 ■ 30

Pine Ridge Chenin Blanc-Viognier
5 ■ 9.5 ■ 32

Emmolo by Caymus Sauvignon Blanc
5.5 ■ 10.5 ■ 35

Chateau La Gravière Sauvignon Blanc
5 ■ 9.5 ■ 31

The Champion Sauvignon Blanc
5 ■ 9.5 ■ 31

Haut-Blanville Chardonnay
5.5 ■ 10 ■ 33

Diora Chardonnay
5.5 ■ 10.5 ■ 35

Domaine de Vaufray Vouvray
5.5 ■ 10.5 ■ 35

Frisk Riesling
5 ■ 9.5 ■ 30

RED WINES

3oz ■ 6oz ■ Bottle

Noble Vines 667 Pinot Noir
5 ■ 9.5 ■ 31

Maison L' Envoyé Côte du Py Gamay Noir
6 ■ 11.5 ■ 39

Alta Vista Vive Malbec
5 ■ 9.5 ■ 30

Delas Côtes du Rhône
5.5 ■ 10.5 ■ 35

OZV Old Vine Zinfandel
5 ■ 9.5 ■ 32

Velvet Devil Merlot
5.5 ■ 10.5 ■ 35

H3 Cabernet Sauvignon
5.5 ■ 10 ■ 33

Troublemaker Red Blend
5.5 ■ 10.5 ■ 35

Caymus Bonanza Cellar Door Release Lot 6
Cabernet Sauvignon

6.5 ■ 12.5 ■ 40

Austin Hope Cabernet Sauvignon 1L
9 ■ 17.5 ■ 74

Caymus-Suison The Walking Fool Red Blend
9 ■ 17.5 ■ 55