

WINTER LUNCH MENU



AVAILABLE 11 AM - 3 PM

STARTERS

Cream of Crab Soup - \$13

local fresh cream, lump crab,
dry sherry, local bread

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 - \$10

Third Way Farm mixed greens, roasted red
peppers, red onions, artichokes, goat cheese,
cucumber, olives, 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

Caesar - \$10

chopped romaine, brioche crumble, fried capers

Add-Ons

blackened chicken - \$8 grilled filet - \$12
grilled shrimp - \$10 blackened tuna - \$10
seared salmon - \$11

WINTER BOWL

ⓕ Grain bowl - \$17

saffron rice, maple roasted carrots & parsnips,
shaved brussel sprouts, fried chickpeas,
mushroom red wine reduction

Add-Ons

blackened chicken - \$8 grilled filet - \$12
grilled shrimp - \$10 blackened tuna - \$10
seared salmon - \$11

ENTREES

Bistro Steak Au Poivre - \$31

black angus local beef, parmesan truffle frites,
peppercorn gravy

ⓖⓕ Cider glazed Chicken - \$28

herbed risotto, braised brussel spouts,
apple cider reduction

ⓖ Shrimp + Grits - \$29

Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri

ⓖⓕⓋ Pan Seared Tofu - \$27

maple roasted carrots & parsnips, mushroom polenta,
mushroom red wine reduction

ⓕⓖ Scallops - \$33

shaved brussel sprouts, potato pancakes,
caviar champagne vinaigrette

From the Grill - \$59

14 oz Rib Eye

Goat Cheese Herb Crusted Rack of Lamb

7 oz Filet Mignon

*served with choice of chimichurri,
au poivre, demi butter*

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 - \$14

hummus, lettuce, tomato, grilled mushrooms,
sautéed red peppers, olive tapenade,
chimichurri



■ Annotations ■

∞ - May Contain Tree Nuts

Ⓥ - Vegan

ⓖ - Gluten Free

ⓕ - Featured Menu Item

CASUAL A LA CARTE

Fried Mozzarella - \$11
pretzel crust, marinara sauce

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 - \$28
5 cheeses ■ 3 charcuterie - \$42
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, salumi

DESSERT

ⓖ Ⓢ Lemon + Mint Custard - \$11
toasted coconut, assorted berries, mint

Chef Inspired Cheesecake - \$12

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

Vanilla Crème Brûlée - \$10

∞ Village Market Ice Cream Sundae - \$11
Choice of local ice cream, waffle wafer,
chocolate drizzle, nut butter,
whipped cream, cherry

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

Starlight Martini
house infused peppermint vodka, creme de cacao,
white chocolate liquor, vanilla syrup

Frosted Cranberries
Koval cranberry gin, rosemary simple syrup,
soda water, edible glitter

Naughty But Nice Margarita
tequila, vanilla jalapeno honey syrup, lime juice,
triple sec, vanilla syrup

Winter Wonderland
Mur Mur coconut rum, coconut milk, lime juice, mint,
coconut puree, splash of soda water

Blackberry Smash
Benchmark bourbon, spiced hibiscus syrup,
lemon juice, Angostura bitters, blackberries

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
Tequililla, 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

Aubert et Fils Brut Epernay Champagne
9.5 ■ 17.5 ■ 65
Jacques Peltas Brut Rosé
6 ■ 11 ■ 37
Poema Cava Extra Dry
5 ■ 9.5 ■ 33
Cavicchioli 1928 Prosecco
5.5 ■ 10.5 ■ 35

WHITE/ROSE WINES
3oz ■ 6oz ■ Bottle

Campuget Traditional Rosé
5.5 ■ 10 ■ 33
Hermann J. Wiemer Organic Field White Blend
6 ■ 11.5 ■ 39
Angelini Pinot Grigio
5 ■ 9.5 ■ 31
Nortico Alvarinho
5.5 ■ 10.5 ■ 35
Pine Ridge Chenin Blanc-Viognier
5.5 ■ 10.5 ■ 35
Emmolo by Caymus Sauvignon Blanc
5.5 ■ 10.5 ■ 35
The Champion Sauvignon Blanc
5 ■ 9.5 ■ 31
Haut-Blanville Chardonnay
6 ■ 11 ■ 37
Diora Chardonnay
5.5 ■ 10.5 ■ 35
Domaine de Vaufuget 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
Courtois La Source Côtes du Rhône
6 ■ 11.5 ■ 38
Three Finger Jack Old Vine Zinfandel
5.5 ■ 10.5 ■ 35
Château Laulerie Bergerac Bordeaux
5.5 ■ 10.5 ■ 35
H3 Cabernet Sauvignon
5.5 ■ 10 ■ 33
Troublemaker Red Blend
5.5 ■ 10.5 ■ 35
Austin Hope Cabernet Sauvignon 1L
9 ■ 17.5 ■ 74
Caymus-Suison The Walking Fool Red Blend
9 ■ 17.5 ■ 55