



EXPERT COCKTAILS AND BEAUTIFUL FOOD

SPARKLING WINES

	Gls/Btl
LAURENT PERRIER BRUT Champagne, France (187ml)	19
LAURENT PERRIER BRUT Champagne, France (750ml)	105
PAUL DE COSTE BRUT Burgundy, France	12/50
MIONETTO GRAND CUVÉE ROSÉ Veneto, Italy	12/55
NICOLAS FEUILLATTE BRUT Champagne, France	70
NICOLAS FEUILLATTE ROSÉ Champagne, France	80

WHITE WINES

	Gls/Btl
SANCERRE Domaine Gérard Millet, Loire, France	16/67
SAUVIGNON BLANC Dancing Bull, California, USA	13/49
CHARDONNAY Jean de Roze, Languedoc, France	12/48
PETIT CHABLIS Domaine Seguinot, Burgundy, France	13/54
CHARDONNAY Red Diamond, Washington, USA	12/48
PINOT GRIGIO Barone Fini, Veneto, Italy	12/48
RIESLING Anew, Columbia Valley, USA	12/48

RED WINES

	Gls/Btl
MERLOT Red Diamond, Washington, USA	12/48
CABERNET SAUVIGNON Kenwood Yulupa, Sonoma, USA	12/48
CABERNET SAUVIGNON Vincent Lataste, Languedoc, France	13/48
MERLOT BLEND Château Auguste, Bordeaux, France	13/50
ZINFANDEL 1000 Stories, California, USA	13/50
MALBEC Altos del Plata, Mendoza, Argentina	13/53
PINOT NOIR Nicolas Idiart, Languedoc, France	13/55

ROSE WINES

	Gls/Btl
DOMAINE MONTROSE Côtes de Thongue, France	13/53
WHISPERING ANGEL Provence, France	16/69

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.

EDDIE MCRAE EXECUTIVE CHEF

APPETIZERS & SALADS

★ **CHILI CHICKEN BITES 10**

Spicy Chili, Tossed
w/ Red Tobiko Roe

MARYLAND CRAB CAKE 15

Jumbo Lump Crab, Orange,
Grapefruit, Fennel Salad

SPICY RICOTTA MEATBALLS 12

Fresh Ground Beef, Blended w/ Ricotta
Cheese & Secret blend of Spices,
Sautéed in Spicy Marinara Sauce
Served w/ Crostini

☞ **SALMON CARPACCIO 16**

Watercress, Citrus Dressing

★ **FARMER'S MARKET SALAD 14**

☞ Beef, Goat Cheese,
Baby Salad Leaves
& Maple Vinaigrette

LOBSTER ROLLS 17

Sweet Maine Lobster,
Sautéed in Chive Butter,
& Meyer Lemon Stuffed in Potato Rolls

✓ **CAESAR SALAD 17**

Gem Lettuce, Caesar Dressing
& Croutons
Add +4
Chargrilled Chicken

✓ **ROASTED TOMATO SOUP 12**

Served w/
Mini Grilled Cheese Sandwich

★ **FRIED CALAMARI 15**

Served w/ House Tomato Sauce

MESCLUN MIX SALAD 12

Served w/ Grape Tomatoes
Maple Vinaigrette,
& Goat Cheese Crostini
Available as a Side for 8

MAIN COURSE

★ **MAPLE BRINED PORK CHOP 29**

☞ Double Cut Chop, Broccolini,
Baked Beans

★ **ROASTED CHICKEN BREAST 24**

☞ Green Beans & Onion Compote,
Aleppo Polenta

✓ **VEGGIE WRAP 15**

Zucchini, Eggplant, Roasted Pepper,
Pickled Onion, Yellow Squash
& Balsamic Dressing

SMOKED BRISKET SANDWICH 17

Cuban Bread, Baby Arugula
& Garlic Aioli

SUPERNOVA BURGER 21

½ Pound Black Angus Prime
Beefsteak Burger,
Butterhead Lettuce,
Heritage Tomato
Add +2
Aged Wisconsin
Sharp Cheddar Cheese

✓ **MARGHERITA PIZZA 17**

House Marinara Sauce, Basil,
Buffalo Mozzarella, Roma Tomato
Add +3
Pepperoni or Meatballs

★ **GRILLED SWORD FISH 29**

☞ Artichoke & Asparagus Ragout

★ **ANGUS PRIME NY STRIP 36**

☞ 10 oz., Maître d'Hôtel Butter,
French Fries

✓ **PESTO FETTUCCINE 18**

Served w/ a Pesto Cream Sauce
& Roasted Vegetables

ATLANTIC SALMON 27

Wilted Spinach,
Roasted Red Bliss Potatoes,
Shallot & Herb Beurre Blanc Sauce

☞ **FILET MIGNON 35**

Brussels Sprouts &
Roasted Fingerling Potatoes

SIDES

FRENCH FRIES 8

Add +2
Truffle Oil & Parmesan

SAUTÉED BROCCOLINI 8

Garlic Chips

GREEN BEANS 8

Roasted Tomato, Garlic Chips

HOUSE MASHED POTATOES 8

Yukon Gold Potatoes
Served w/ Crispy Shallots

CAJUN MAC & CHEESE 10

Andouille Sausage,
Baby Shrimp & 3 Cheeses

DESSERTS

BAKED BROOKLYN

CHEESECAKE 12

Served with Macerated Strawberries
& Strawberry Coulis

★ **APPLE PIE 14**

Served w/ Dulce de Leche Ice Cream

☞ **CHOCOLATE FONDANT 12**

Semi Baked, Melting Heart
Served w/ Vanilla Ice Cream

CHEESE PLATE 17

Chef's Selection, Nuts & Crackers

SELECTION OF

ICE CREAM & SORBET 8

Ask Your Server for Today's Selection

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE **NOTICE:** THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS