

appetizers

Watermelon & Beets 15
radish, grapes, radicchio, green goddess

Honeydew Gazpacho* 17
blue crab, avocado, crunchy shallots

Chicken Liver Mousse Crostini* 14
port wine cherries, pickled shallots

Spiced Lamb Merguez Sliders* 6ea
tzatziki, arugula, roasted baby eggplant

Proscuitto & Figs* 16
arugula, peaches, mozzarella, fett'unta

Ricotta Cavatelli 17
broccoli pesto, tomato provençal, fried salami

Shrimp & Corn Risotto* 18
chorizo, okra, sassafrass

Crunchy Clam Strips* 14
lemon, coriander - chipotle aioli



market table

seasonal vegetables

Lemon Pepper Broccoli 12
cheddar gratin, toasted garlic breadcrumbs

Heirloom Tomatoes 16
grilled red onions, cucumbers, feta

Baba Ghanoush 15
sliced cucumbers, homemade pita

Charred & Grilled Corn 14
spicy mexican style

Roasted Mushroom Chinois 13
scallion, ginger, sesame

Old Bay Spiced Fries 8
cocktail sauce

.....
bread service available upon request
.....

Mike Price & Joey Campanaro

*we specialize in corporate & social events
please ask about our Private Dining Room*

entrées

Grilled Filleted Local Sea Bream* 36
stewed summer squash, olives, capers, herbs

Broiled Codfish* 35
lobster succotash, pistachio citrus aioli

Basil & Lemon Swordfish* 34
mizzuna, tomatoes, panzanella salad

Sangria Marinated Hanger Steak* 38
spinach, patatas bravas

Grilled Arctic Char* 32
milled sungold tomatoes, corn, summer beans

American Lamb Shank 36
goat's cheese basil gnocchi, sliced tomatoes

Pancetta Wrapped Pork Tenderloin* 32
warm german potato salad, wild dandelion, red wine

Pan Crisped Bell & Evans Chicken* 28
mushroom fricassee, cipollini, polenta, chicken jus

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*