

appetizers

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

Honeydew Gazpacho 17
blue crab, avocado and crunchy shallots

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

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

Prosciutto & Figs 16
arugula, peaches, mozzarella fett'unta

Ricotta Cavatelli 17
broccoli pesto, tomato provençal, fried salami

Shrimp & Corn Risotto 18
chorizo, okra, sassafras

Crunchy Clam Strips 14
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

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bread service available upon request
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Mike Price & Joey Campanaro

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

entrées

Omelette* m/p
daily seasonal selection

Chicken Tinga Enchiladas 19
sunny side up egg, queso fresco, green chili sauce

Maine Lobster Roll 31
coleslaw, old bay fries

Roasted Vegetable Falafel 18
arugula, cucumber, tzatziki, feta

Lamb Ravioli 26
escarole, eggplant, olives, capers

Cheeseburger* 18
farm house cheddar, sweet onions, pickles, fries

Hanger Steak Tacos 6ea.
guacamole, salsa ranchera

Herb Poached Chicken Breast 24
milled sungold tomatoes, corn, summer beans

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