



## Shareable For the Table

### **Hummus | 16**

*Warm grilled pita bread, chickpeas, roasted red peppers, parsley*

### **Shrimp\* Tacos | 17**

*Three corn tortillas stuffed with shrimp, pickled onions, cabbage slaw*

### **Spicy Chicken Wings | 14**

*Buffalo sauce, ranch dressing, carrots & celery sticks*

### **Cheese & Charcuterie Spread | 24**

*Cured meat coppa & prosciutto with cornichons, whole grain mustard, quince fruit paste, Gorgonzola, Manchego, country bread*

### **Parmesan Truffle Fries | 10**

*French fries smothered in freshly grated parmesan cheese and truffle oil*

### **Aspen Ridge Beef Sliders | 20**

*Three all natural grass fed beef sliders served with onion tomato jam, white cheddar cheese served on warm mini brioche buns*

## Appetizers

### **Roasted Tomato Soup | 10**

*Brioche Croutons*

### **Shrimp\* Cocktail | 22**

*Poached shrimp, lemon, cocktail sauce*

### **Maryland Style Crab Cakes\* | 24**

*Three jumbo lump crab cakes served with corn, snow peas and preserved lemon remoulade*

### **Caesar Salad | 14**

*Romaine & red oak lettuce, bread crouton, parmesan cheese*

### **Spring Green Salad | 12**

*Artisan mixed greens, peaches, Gorgonzola, walnuts, grapes, lemon vinaigrette*

### **Add Proteins**

*grilled chicken \$6 | beef\* grilled hanger steak \$12 | grilled shrimp \$12 | grilled salmon\* \$10*

**Parties of 6 people or larger, an automatic 19.5% gratuity will be added**

\*We find joy in providing you with fresh local ingredients which may cause limited availability. If you have allergies, please alert our service team so we may accommodate your needs as not all of our ingredients are listed. For your safety we would like to inform you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. 7.25.21



## Main courses

### **Pasta & Clams | 22**

*Spaghetti pasta served with white wine clam sauce, garlic, little clams, red pepper flakes, parmesan cheese, parsley*

### **Grilled Salmon\* | 28**

*Salmon filet served with fingerling potatoes, green English peas, asparagus, mint green pea sauce, pea shoots*

### **Seared Branzino\* | 38**

*Creamy parsnip puree, watercress, fennel, roasted red pepper, charred lemon*

### **Herb Roasted Half-Chicken | 26**

*Creamy mashed potato, baby heirloom carrots, broccolini and chicken jus*

### **Grilled NY Strip\* | 32**

*Roasted marble potatoes, asparagus, chimichurri, roasted yellow pepper aioli, pickled red onions*

### **Braise Short Ribs\* | 28**

*Creamy mashed potato, sautéed asparagus, baby heirloom carrots, red wine sauce 0*

### **Bacon Cheddar Burger\* | 20**

*Brioche bun, Aspen Ridge beef, cheese, bibb lettuce, tomato, Nueske's family bacon, hole grain mustard aioli*

## Desserts

### **Warm Molten Chocolate Cake | 13**

*Dulce de leche ice cream, vanilla mango compote  
(please allow 15 minutes for cooking)*

### **Vanilla Crème Brulee | 12**

*Fresh mixed berries, madeleine cookie*

### **Tahitian Vanilla Cheesecake | 12**

*Fresh strawberries, pistachio streusel, micro mint, strawberry consommé*

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