

DINNER MENU

APPS

THREESOME \$12 | Seasoned curly fries, waffle cut potatoes lightly tossed in roasted garlic, and sweet potato french fries, served with all six flavored **Ketchups**

Housemade Ketchup • Smokey Chipotle • Spicy Chili • Golden Barbecue • Creamy Herb • Tamarind Ketchup

Golden Mango Hot Wings \$14 | served with carrots, celery, and a creamy dipping sauce. Savor the sweet tropical burn

Tuna "BLT" \$12 | Seared Bluefin tuna slider with local Lakeview Farms dandelion greens, sweet baby tomatoes, and spicy honey mustard

Seasonal Spinach and Artichoke Dip \$12 | Avon Heights Farm spinach, artichoke hearts, and roasted red peppers served warm with crispy flat bread and fresh vegetables

Mini Fish Tacos \$13 | Chili-citrus seared black bass with cilantro, red cabbage, pineapple salsa and tequila lime crema

Land

BBQ Baby Back Ribs \$29 | Slow smoked barbecue ribs with cider braised collard greens and corn bread

Flame Broiled Black Angus Burger \$19 | Certified Black Angus burger topped with Jasper Hills cave aged cheddar, lettuce, ripe tomatoes, grilled red onion, and housemade pickles

Flat Iron Steak \$24 | Flame broiled flat iron steak served with wild mushrooms, local winter root vegetable bacon-apple hash with a spiced Shiraz reduction

Garden Vegetable Pasta \$18 | Just picked Lakeville Farms snap peas, yellow tear drop tomatoes, sweet peppers, and baby dandelion greens over fusilli pasta in a white wine herb sauce with shaved bottarga

SEA

PBR Fish & Chips \$18 | Atlantic haddock hand battered and fried crisp in our vodka-beer batter, served with fries, coleslaw, and lemon aioli

Low Country Fish & Grits \$25 | Atlantic country blackened catfish with Adluh Mills creamy stone ground grits and crispy collard greens

Grilled Gulf Shrimp Skewers \$19 | Wild caught shrimp served over citrus-mint couscous, with shaved fennel salad in preserved lemon-chili vinaigrette

Maryland Jumbo Lump Crab Cakes \$21 | Jumbo lump crab meat, and not much else, crispy and succulent, served with coleslaw, avocado remoulade, and a sherry-red pepper coulis

Grilled Whole Rainbow Trout \$23 | Wild trout stuffed with aromatic vegetables and fresh herbs, served with our local farm fresh seasonal winter vegetables and a fresh herb salad

Daily Blue Plate Specials

Ask your server about our daily featured Dinner item

SIDES

House Fries \$9

Lobster Mac & Cheese \$13

Sweet Maui Onion Rings \$10

Barbecue Baked Scarlet Runner Beans \$8

Roasted Brussels Sprouts and Bacon \$9

Cider Braised Collard Greens \$8

Local Winter Vegetable and Apple Hash \$9

SOUPS AND SALADS

House Chopped Salad \$10 | Crispy mixed lettuce with cucumbers, baby tomatoes, onions, sweet peppers and feta cheese, tossed with our house vinaigrette

Chicken Caesar \$15 | Romaine hearts, shaved parmesan cheese, housemade caesar dressing, croutons and grilled chicken

Spinach Apple Salad \$14 | Local spinach with warm bacon-apple dressing, pickled red onion, cucumber, tomato chopped egg, and candied pecans

Maryland Corn and Crab Chowder Cup \$7

Soup of the Day Cup \$7 | Bowl \$12

"False Alarm" Vegetarian Chili With Crispy Black Bean Flautas \$10 | Krieder Farms fresh picked vegetable chili made with a blend of dry and sweet peppers, ripe tomatoes, roasted corn, black beans, and cilantro served with scallions, avocado, and sour cream

AIR

Buttermilk Fried Chicken & Waffles \$20 | Buttermilk fried chicken with a cheddar bacon waffle, maple syrup and housemade seasonal pickles

Southern Spiced "Shake & Bake" \$18 | Country spiced pecan crusted chicken with a bourbon-cider glaze, barbecue baked scarlet runner beans and sugar snap peas

Keegan Farm Herb Roasted Chicken \$19 Keegan Farm herb roasted chicken with roasted chicken jus, seasonal fall vegetables and Georgia peach chutney