

Dinner

SET MENU

SPRING 2026
MENU I - \$72PP

**does not include tax, gratuity or beverages*

FIRST COURSE

please choose 3 options for your group

French Onion Soup

crouton, gruyere cheese, brandy

Burrata Salad V GF

basil pesto, arugula, tomatoes

Crispy Brussel Sprouts V

apricot mostarda

Deviled Egg Trio GF

candied bacon, traditional, crab

Crispy Calamari

pickled peppers, roasted jalapeno aioli

ENTRÉES

please choose 3 options for your group

Artichoke Risotto V GF

artichoke, parmesan, gouda, lemon parsley gremolata

Bucatini Cacio e Pepe V

pecorino, black pepper

Roasted Chicken

truffle herb pan sauce, creamed farro, shitakes, spring peas

Roasted Salmon GF

miso whipped carrots, heirloom carrots, shitake mushrooms, ginger beurre monte

Cognac Braised Beef Short Rib GF

pomme aligot, wilted greens, crispy pickled onion ring, peppercorn jus

DESSERT

please choose 3 options for your group

Chocolate Flourless Cake

ganache, crème anglaise

Crème Brûlée

fresh berries, house made chantilly cream

Strawberry Whipped Cheesecake

angel cake, rhubarb strawberry syrup

Fruit & Sorbet GF VG

GF - Gluten Free

V - Vegetarian

VG - Vegan

Additional Vegan Options Are Available Upon Requests



Dinner

SET MENU

SPRING 2026
MENU II - \$89PP

*does not include tax, gratuity or beverages

FIRST COURSE

please choose 3 options for your group

Maryland Crab Bisque

fresh parsley

Strawberry Gazpacho

black olive, basil croutons, crispy prosciutto

Golden Beet Salad V GF

herb yogurt dressing, local greens, gooseberries

Béarnaise Mussels

shallots, mustard, tarragon, garlic crouton

BBQ Pork Ribs

memphis bbq

ENTRÉES

please choose 3 options for your group

Bucatini Cacio e Pepe V

pecorino, black pepper

Maryland Crab Cakes

spring vegetable medley, roulade sauce

Pan Seared Branzino GF

parsley lemon velouté, asparagus, peas, fingerlings, ramp salsa verde

Pan Seared Filet Mignon GF

grilled asparagus, pomme puree, beanaise butter (served medium)

Roasted Lamb Chops GF

mint chimichurri, roasted potatoes, spring vegetables

DESSERT

please choose 3 options for your group

Chocolate Flourless Cake

ganache, crème anglaise

Crème Brûlée

fresh berries, house made chantilly cream

Blackberry Sundae

vanilla, miso caramel, cornbread cake, blackberry compote

Fruit & Sorbet GF VG

GF - Gluten Free

V - Vegetarian

VG - Vegan

Additional Vegan Options Are Available Upon Requests

