

**Baby Beets Salad** • Organic baby scarlet kale and baby arugula, Citrus supremes, orange-poppy seed vinaigrette, pistachio goat cheese croquette

**Shishito Peppers** • blistered shishito peppers, sea salt, sesame ponzu sauce



**Maryland Crab Cakes** • crispy jumbo lump Maryland crab cakes, celeriac and fennel slaw, Cajun remoulade

**American Kobe Beef Sliders** • Vermont white cheddar, port wine onions, sun-dried tomato aioli **\*14/10**

**Grilled Marinated Flatiron Steak** • yukon gold potato galette **18/14**

**Olive Trio** • spicy marinated mixed olives, fried prosciutto stuffed olives, black olive tapenade crostinis



**Duck Confit Quesadilla** • four cheese blend, avocado crema, orange balsamic reduction



**Chicken Wings** • one dozen wings in Buffalo sauce or sweet & spicy asian sauce

**Garlic Shoestring Fries** • yukon gold fries, garlic sauce, parmesan

**Whitebark Mac & Cheese** • Vermont white cheddar cheese, black truffle oil add bacon **\*10/7** **3**

**Calamari Fritti** • tender calamari dredged in our house blend of spices, cocktail sauce, chili-lime mayo, lemon crown

**Three Cheese Plate** • select hand crafted Artisan cheeses olive tapenade, honey comb, spiced nuts, apple slices, crostinis

**Fried Brussels Hearts** • Caesar dressing, finely grated parmesan, toasted walnuts



**Portabella Fries** • beer battered portabella slices, chipotle aioli

## **SUPERFOODS\*\***

*Powerfully paired — Our delectable superfoods dishes pair whole foods to boost their benefits and their flavors. Antioxidant rich and naturally low in calories, our tempting selections make healthful meals impossible to resist.*

*You can find these pairings in the following menu items.*

**V= Vegan Ingredients**

**\* Item May Contain Gluten.**

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illness.

A gratuity of 20% may be added to groups of 6 or more.



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