



LUNCH

Starters

Roasted Beets

Aged goat cheese, wild watercress, poached Mission figs, candied walnuts

21

Spinach and wild mushroom raviolo

Maryland crab meat, melted Gruyère cheese, coconut poblano emulsion

24

Spicy salmon tartare

Daikon radish, wakame seaweed salad, soy serrano dressing

21

Maryland crabcakes

Sesame-lime avocado mousse, roasted pickled sweet peppers, pea shoot sprouts, micro greens

25

Salads

Fresh strawberries, baby spinach, gem lettuces, toasted almonds, local honey & balsamic vinaigrette

19

Organic baby spinach, roasted portobello mushrooms, herb crusted goat cheese medallion, wild mushroom balsamic vinaigrette

19

44 & X traditional Caesar salad, aged parmesan crisp

18

Mediterranean chopped salad

19

Shaved fennel and arugula, aged parmesan, truffle vinaigrette

18

Lunch Mains

Vermont cheddar macaroni and cheese

26

Turkey and wild mushroom meatloaf

Wrapped in bacon, old fashioned tomato sauce, creamy mashed potatoes

28

roasted wild mushrooms and goat cheese omelet

Grilled asparagus, sweet potato hash

26

44 & X traditional fish and chips

Beer battered North Atlantic cod, house made steak fries, chipotle tartar

29

Buttermilk fried chicken

Pecans, collard greens, chive waffle, black pepper and maple syrup jus

29

Polenta crusted calamari

Roasted asparagus, baby arugula, roasted sweet corn, vine-ripe tomatoes, toasted Maytag blue cheese, Meyer lemon and serrano chili vinaigrette

25

Grilled North Atlantic salmon

Heirloom tomatoes, frisée, navel orange, ruby grapefruit, toasted hazelnuts, wasabi lime vinaigrette

34

Grilled braised short ribs

white Vermont cheddar mashed potatoes, black truffle port wine reduction

33

Crispy sea bass

Crispy shiitake mushrooms, braised asparagus, artichokes, saffron mussel broth

35

Pistachio crusted tilapia

Caramelized Brussels sprouts, roasted sweet potatoes, shiitake mushrooms, spinach ricotta ravioli, cornichon coconut reduction

34

Grilled filet mignon & dry aged sirloin quesadilla

Mozzarella, pepper jack, caramelized onions, fresh corn, sweet peppers, micro cilantro, chipotle vinaigrette

31

Sandwiches

Chicken club

Applewood smoked bacon, gruyère cheese, house made coleslaw

24

Pan sautéed halibut

Gruyère cheese, beefsteak tomato, Hass avocado, herbed mayo, baby arugula, butternut squash slaw

31

Kobe burger

Baby spinach, beefsteak tomato, grilled Vidalia onion, pan fried egg, melted blue and cheddar cheese, applewood smoked bacon, French fries, garlic pickle

30

Filet mignon

cremini mushrooms, sautéed spinach, Vidalia onion, bean sprouts, fresh mozzarella, crispy fries

30

44 & X hamburger

English muffin, crispy fries, garlic pickle

24