

BRUT

SMALL PLATES

SOUP OF THE DAY ... 8

DEVILLED EGGS ... 10

Coarse ground mustard, capers, shallot, dill

NUTS AND OLIVES ... 9

Mixed Mediterranean olives, oven roasted Spanish Marcona almonds, lightly smoked VA peanuts

MACARONI AND CHEESE ... 10

Torchio noodles, raclette, cheddar, manchego cheeses
* add Serrano Crisps \$1 *

JAMON SERRANO CROSTINI ... 12

Toasted ciabatta rubbed with garlic, tomato puree, Serrano ham

✿ FRESH GOAT CHEESE & ORGANIC OLIVE TAPENADE ... 10

Fresh, local (MD) Cherry Glen chevre, organic kalamata olive tapenade, basil on baguette crostini

BOQUERONES CROSTINI ... 10

Delicate, marinated white anchovies from Spain's Bay of Biscay, fresh tomato puree, toasted baguette

RACLETTE

* TRADITIONAL ... 17

Spring Brook Farm Reading Raclette Cow's Milk Unpasteurized, Roasted rosemary potatoes, cornichons, greens
* add Dodge City Fennel Salame, Jamon Serrano, Bresaola, Prosciutto \$7 *

LARGE PLATES

✿ KALE + FARRO SALAD ... 15

Organic Tuscan baby kale, farro, mint, red onion, Kalamata olives, lemon vinaigrette, Bulgarian feta

✿ ENSALADA ESPANOLA ... 15

Fresh greens tossed with Marcona almonds, cucumber, and citrus dressing, shaved Manchego cheese and Spanish Boquerones (famous marinated white anchovies)

NUESKE'S APPLE WOOD SMOKED BACON & HEIRLOOM TOMATO SANDWICH ... 16

Crisp thick slices of Nueske's Applewood-smoked bacon, toasted multigrain bread, heirloom tomato, baby romaine, herbed mayo
* kettle chips or mixed greens *

* SMOKED SALMON ... 20

Smoked Scottish locks, fresh dill, cucumber, tomato puree, multigrain toast

HOUSEMADE BOLOGNESE ... 16

Rustichella penne pasta with our version of the classic slow cooked Italian tomato meat sauce, Parmigiano Reggiano

* TRUFFLED EGG TOAST ... 20

Toasted brioche, melted aged gruyere, organic eggs, truffle oil.
* add Nueske's Apple Wood smoked bacon 4, Jamon Serrano 7 *

ROSEMARY HAM AND GRUYERE ... 16

Fra' Mani rosemary ham, melted cave aged Gruyere, French whole grain mustard on toasted potato rosemary bread.
* kettle chips or mixed greens *

GAMBAS AL AJILLO ... 16

Wild caught Gulf Shrimp, roasted garlic, white wine, baguette

* May be served raw or undercooked. Consuming raw or uncooked meat and poultry, shellfish or eggs may increase your risk of foodborne illness. ✿ Can be modified to create vegan or vegetarian meal