Starters



DINNER **MENU**

Vegan and Vegetarian options are available upon request with 24 hr notice

This week's farms

Bartenfelder Farms Cottingham Farm Claytons Farm Nice Farm Creamery Chapel Creamery Godfrey Farms Roseda Farms Chesapeake Mushrooms Red Acres

CRAB DIP- local Maryland lump crab meat, cream cheese, mozzarella, old bay, crostini	\$16
PAN SEARED SCALLOPS- GF scallops over spicy shaved cucumber salad	\$18
BLISTERED SHISHITOS-GF, V, *VE pan roasted shishitos, salt, garden herb aioli	\$12
BASIL STEAMED MUSSELS 1/2 pound Maine mussels, roasted mushrooms, heirloom tomatoes, grilled sour dough bread	\$15
ROASTED CANTALOUPE & CONFIT GARLIC GAZPACHO-GF, V, VE garlic oil & summer vegetables blended. served chilled	\$10
MARYLAND VEGETABLE CRAB SOUP-GF tomato based vegetable soup, lump crab, old bay	\$16
CAESAR SALAD-*GF romaine, shaved parmesan, sour dough croutons, creamy garlic dressing	\$12
HEIRLOOM TOMATO SALAD-GF, V, *VE	\$12

onions, fresh mozzarella, and house made balsamic vinaigrette

red leaf lettuce, Cottingham Farm's heirloom tomatoes, thinly sliced red

Mains	
ROSEDA FARMS BAVETTE STEAK - GF 8oz steak, roasted mushrooms, Cottingham Farm's squas fingerling potatoes with a creamy herb chimichurri	\$42 h medley,
MARYLAND CRAB CAKE - SINGLE/DOUBLE oven roasted lump crab cake, sweet corn tomato succota fingerling potatoes	\$39/\$46 sh,
CIOPPINO - *GF shrimp, mussels, crab, fish in a spicy tomato broth, served sourdough bread	\$39 If with grilled
TOGARASHI MARINATED ROCKFISH -GF	\$36

PAN SEARED AIRLINE CHICKEN BREAST-GF \$32 marinated with thyme & rosemary, served with fingerling potatoes, Cottingham Farm's squash medley, cherry tomato beurre blanc

seared rockfish, brown sugar & soy glazed Cottingham Farms squash

medley, ginger lime risotto