



DINNER MENU

MONDAY

September 30, 2024

GF, Vegan and Vegetarian options are limited until we fully re-open, please call at least 24 hrs in advance to check availability

Starters

CREAM OF CRAB	\$12
<i>Chef Ken Zellers award winning recipe</i>	
DROP THE BEETS V, GF	\$16
<i>roasted beets, carrots, burrata, lemony greens (Cottingham farms mizuna, ruby streaks and arugula), maple apple drizzle</i>	
EASTERN SHORE POUTINE	\$16
<i>old bay cured pork belly, cheese curds, hand cut fries, beef red eye gravy</i>	

Mains

CHICKEN HOT HONEY B.A.L.T	\$18
<i>grilled chicken, Applewood smoked bacon, Red Acre greens, tomato, avocado, ciabatta, hand cut fries</i>	
BLACKENED SALMON RISOTTO, GF	\$32
<i>pumpkin spinach risotto, apple cider reduction, toasted pumpkin seeds</i>	
YARD BIRD, GF	\$26
<i>confit chicken leg, Wye Mills grit cakes, collard greens, Alabama white BBQ</i>	

Dessert

REDEMPTION FARMS APPLE GALLETTE	\$12
<i>local Redemption Farm apples in a house made butter crust, served warm with vanilla ice cream</i>	
CHOCOLATE CHUNK COOKIE SKILLET	\$12
<i>warmed and topped with ice cream</i>	
CHOCOLATE POTS DE CREME, GF	\$10
<i>chocolate, cream, egg yolks, whipped cream garnish</i>	
GUINNESS FLOAT	\$10
<i>vanilla ice cream, Guinness beer</i>	
ROOT BEER FLOAT	\$8
<i>vanilla ice cream, gourmet root beer</i>	

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

Please inform your server of any food allergies.

V=Vegetarian, VE=Vegan, GF=Gluten free, * With Component omitted