

Appetizers

CHICKEN BRUSCHETTA sliced chicken with tomato, basil and garlic on toasted crostinis	9.95
CRAB STUFFED MUSHROOMS jumbo lump crab stuffed in cremini mushroom	12.95
FRIED GREEN TOMATO served over pimento cheese and mixed greens topped with cajun corn cream	12.95
CHESAPEAKE CRAB DIP warm cheesy jumbo lump crab seasoned with Old Bay served with Parmesan crostinis	14.95

Salads

HOUSE SALAD crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend and buttermilk croutons ♡	6.95
BERRY SPINACH SALAD spinach and mix greens tossed with strawberries and blueberries topped with house made candied pecans, shaved red onion and goat cheese ♡	7.95

Entrees

ROASTED CHICKEN roasted rosemary and lemon chicken served with Parmesan risotto topped with Prosciutto wrapped asparagus <i>Wine: Cielo Pinot Grigio '20 28</i>	22.95
PORK CHOP seared 8 oz. bone-in pork with roasted potatoes and zucchini squash ① <i>Wine: Meiomi Pinot Noir 40</i>	28.95
SHRIMP AND SCALLOP SCAMPI jumbo shrimp and seared sea scallop served served in a cherry tomato, lemon white wine sauce over linguine <i>Wine: Prosecco 30</i>	34.95
SURF & TURF* Tabasco shrimp and hand cut ribeye with twiced baked potato and steamed broccoli ① <i>Wine: Rioja, Carlos Serres Crianza '17 30</i>	38.95
FILET* grilled fillet served with scalloped potato and panko fried green beans over demi glace <i>Wine: Duckhorn Decoy Cabernet Sauvignon 48</i>	39.95

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