

# Dining Menu

**\*All items in Green are from our garden or locally sourced!\***

## Starters

### **Garden Caprese Heirloom Tomato Tart 10**

**Garden Basil, House Made Mozzarella, Balsamic Drizzle**

### **Mediterranean Seafood Cocktail 14 GF**

**Marinated Octopus, Mussels, Shrimp, with Fennel, Preserved Lemon, Herbs, and a Blood Orange Aioli**

### **Roman Plate 10 GF**

**Grilled Artichoke with stem, Roasted Eggplant and Peppers, Tonnato Sauce**

## Soups- All GF — 10

### **Cream of Baltimore**

### **French Onion**

### **Chilled Roasted Heirloom Tomato and Fennel**

**\*This item contains dairy**

## Salads—12

### **Tunisian Salad**

**Garden Greens, Garden Roasted Peppers, Chickpeas, Almonds, Green Onions, Preserved Lemon, Extra Virgin Olive Oil**

### **Stacked Caesar**

**With Free-Range Egg, White Anchovies, Marinated Tomato, House Made Crouton and Dressing**

### **Grilled Watermelon Salad**

**Garden Greens, Bulgarian Sheep Feta, Pistachios, White Balsamic Reduction**

## **Entrée Selections**

**All Selections served with your choice of a Side– All Items Gluten Free Upon Request**

### **Linguini Primavera 26**

**Garden Roasted Vegetables and Heirloom Tomato Sauce**

### **Coquille St. Jacques 29**

**Shrimp, Scallops, Gruyere with a Sherry Mornay**

### **Fish Du Jour Market**

**Ask your server for todays offering and preparation!**

### **Free Range Chicken Breast and Thigh 23**

**Roasted Tomatillo Sauce**

### **Local Veal Scallopini 32**

**Mushrooms, Artichokes, House Made Marsala Sauce**

### **4 oz. Jumbo Lump Crab Cakes 34**

**White Wine Mustard Sauce, Chickpea Battered Fried Leeks**

### **Steak Du Jour 34**

**With your Choice of Maître D'hôtel Butter, Truffle Butter, or Bordelaise Sauce**

### **Tunisian Lamb Duo 38**

**Tunisian Spiced Lamb Chop, Merguez Sausage, Aromatic Sauce**

### **Chef's Burger 19**

**With Creamy Brie, Roasted Cippolini Onion, and Dijon Mustard**

### **Braised Brisket 26**

**Caramelized Onion Sauce**

## **Sides**

**Garlic Smashed Potatoes**

**Roasted Garden Vegetables**

**French Beans**

**Gnocchi with Spinach and Tomato**

**Roasted Fingerling Potatoes**

**Saffron Rice**

## **Desserts**

**House Made Blackberry Ice Cream in Chocolate Cup**

**Cheesecake Du Jour**

**Stone Fruit Bread Pudding w/ Crème Anglaise**

**Chocolate Hazelnut Ganache Tart**

**Angelfood Cake w/ Homemade Wineberry Ice Cream**