



november 9–22

\$25.95 LUNCH • \$35.95 DINNER



GET OUT & DINE!

RESERVE NOW >

Appetizers

(Choose one)

Maryland Crab cakes

Mango salsa with roasted red pepper coulis

Quinoa & Beets

Rainbow quinoa, slow roasted beets, rehydrated cranberries candied almonds with blood orange vinaigrette

Pumpkin Bisque

Topped with roasted pumpkin seeds

Pasta Fagioli Soup

Burrata Fungo

Imported Buffalo milk mozzarella, local exotic Madura Farms mushrooms, black lava salt truffle essence

Entrees

(choose one)

White Marble Farms Pork Ribeye

Accompanied with coconut jasmine rice topped with grilled pineapple, in a pineapple demi glaze

Banbury Cross Farm Chicken Limoncello

Panko battered breast of chicken, over herbs roasted potatoes topped with steamed asparagus, in a lemon butter white wine sauce

Homemade Cavatelli

Three color cherry tomatoes and broccoli sautéed with fresh garlic and E.V.O.O.

Ravioli Del Giorno

Chef's daily preparation

Wild Caught Flounder

Sauteed with artichokes hearts, capers, shallots, lemon butter white wine sauce accompanied with roasted potatoes and seasonal vegetables

IPA Braised Beef Short Ribs

Newburg Brewery IPA braised beef short ribs, with mirepoix sauce accompanied sweet mashed potatoes and Italian herbs roasted cauliflower

Dessert

(choose one)

Homemade Pumpkin Bread Pudding

Vanilla gelato & caramel

Tiramisu

