

Restaurant Week April 15th-April 29th

First Course

Soup Du Jour- chef's creation

Spanish Sausage Stew- Spanish chorizo, andouille, mirepoix, lentils, tomato saffron broth

Caesar Salad- warm corn bread, local organic romaine leaf, shredded pecorino romano, house made dressing

Winter Green Salad- local organic greens, crumbled blue cheese, dried cranberries, shaved red onions, cherry tomatoes, roasted walnuts, lemon pepper dressing,
rye croustade

Second Course

Bourbon Sliders- grilled pork belly, smoked bourbon glaze, brioche slider rolls,

apple slaw

Brie Baked Oysters- triple cream cheese, shaved prosciutto, balsamic glaze, crumbled rye

Char Roasted Vegetables- asparagus & broccolini, shaved manchego cheese, sun dried tomatoes, black garlic vinaigrette

Mussels- P.E.I. mussels, coconut lime broth, red curry sauce, scallions, baguette

Korean Short Rib- plum glaze braised short rib, curry cucumber & edamame salad,
crispy noodles

Third Course

Single Crab Cake- saffron wild rice pilaf, winter squash puree, roasted garlic, broccolini, sun dried tomatoes

½ Rack of Lamb- creamy mascarpone grits, sun dried tomatoes,
caramelized fennel,
blackberry & mint gastrique

The Standard- chef's custom burger blend, aged white cheddar, organic
greens, tomato, red onion marmalade, brie butter, sweet buttermilk kaiser
roll

Grilled Salmon- bourbon molasses sweet potatoes, bacon, green beans,
roasted carrots, drunken fruit & pecan crumble

Pan Seared Duck Breast- cauliflower, parsnip, brussel sprout & braised leek
hash, honey roasted walnuts, arugula, red wine demi glaze

Delmarva Yard Bird- virginia ham, warm corn bread, eastern shore
succotash,
mustardy red pepper aioli