



## *☞ Soups ☞*

### *Maryland Crab Soup 12.*

Lump crab meat in a spicy tomato broth and mixed vegetables

### *Gruyere Onion Soup 8.*

Caramelized onions and toasted brioche



### *Chilled watermelon Soup 9.*

Lemon grass, strawberry and mint oil

### *Pistou Soup 6.*

Vegetable and basil soup

## *☞ Salads ☞*

Add chicken 7. ~ shrimp 12. ~ 5oz crab cake 16.



### *Bouquet of Chesapeake Greenhouse Organic Lettuce 10.*

Baby field greens, crispy vegetables, tomato compote, balsamic vinaigrette

### *Wedge Salad 14.*

Iceberg lettuce with blue cheese, oven roasted Roma tomatoes, crispy turkey bacon, toasted almonds, golden raisins and shaved red onions

### *Brightons Caesar Salad 9.*

Romaine hearts tossed with creamy Caesar dressing, shaved Parmigiano-Reggiano cheese



### *Heirloom Tomato Salad 14.*

Baby greens, marinated mozzarella black olive crostini, truffle-balsamic reduction and basil oil

### *Spring Mixed Greens Salad 12.*

Mache, mixed greens, pea tendrils, fresh strawberries and strawberry vinaigrette

## *☞ Starters ☞*



### *Prosciutto-Wrapped Shrimp 18.*

Jumbo shrimp wrapped with prosciutto, chick peas, butter beans, sweet peas, lemon essence and basil oil

### *Steamed Black Mussels 16.*

Roasted red peppers, garlic, and white wine with a baguette crostini



### *Scallops 17.*

Jumbo sea scallops, leek-carrot salpicon, brandy crème fraiche

### *“Chef’s Favorite”*

### *Artisan Cured Meats 18.*

Chef’s selection of cured meats and Pate campagnard-country style pate with pork and chicken liver



Gluten Free

\*Maryland food code requires disclosure that the consumption of raw or undercooked Meat, fish or egg products may increase your risk of food borne illness.

*20% gratuity will be added to parties of 6 or more*



## *∞ Entrées ∞*

*The InterContinental Kitchen Cookbook Special*  
*~Market Price~*

### *Maryland Style Jumbo Lump Crab Cake*

5oz 21. ~ 10oz 34.

Broiled Crab Cake seasoned with Old Bay; served with coleslaw and truffle pommes frites



### *Grilled Eggplant Parmesan 19.*

Grilled eggplant topped with tomato sauce, sauté spinach and Cherry Glen goat cheese ricotta



### *Quinoa-Buckwheat Risotto 26.*

Fava beans, peas, asparagus, carrots and artichoke hearts

### *\*Pan Seared Atlantic Salmon 32.*

Quinoa-Buckwheat risotto, spring vegetables, pea tendrils and orange emulsion

### *Imperial Stuffed Flounder 35.*

Jumbo lump crab meat, grilled asparagus and Old Bay seasoned hush puppies

### *Pan Seared Rockfish 32.*

Grilled corn, heirloom tomatoes, green grapes and okra with a sundried tomato oil



### *Organic Chicken 28.*

Half a chicken confit  
Maryland sweet corn succotash

### *\*Grilled Petite Tender Medallions 31.*

Pickled red onions, cilantro béarnaise and truffle pommes frites



### *\*Grilled Rack of Lamb 38.*

Fava bean puree, mint oil and calvados-lavender au jus

### *\*Grilled Herb Rib Eye 34.*

Melted blue cheese, balsamic reduction and truffle pommes frites

### *\*Grilled Veal Chop 36.*

Hen of woods mushrooms, savory bread pudding and a wild berry sauce

### *Citrus Brined Pork Chop 32.*

Sweet Plantain, peach and chipotle salsa, seasonal Baby Vegetables



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