



☞ With a Spoon ☞

Cream of Crab Soup 13.
*Colossal crab meat,
Sherry, Old Bay*

Gruyère Onion Soup 8.
*Caramelized onions,
toasted brioche*

⊗ ***Yellow Lentil Soup 8.***
Lentils, carrots, turnips

⊗ ***Wild Mushroom Consommé 9.***
Enoki Mushrooms

☞ Salads ☞

Add chicken 7. ~ shrimp 12. ~ ~4oz Tuna 12. ~ 5oz crab cake 16.

⊗ ***Bouquet of Chesapeake Greenhouse
Organic Lettuce 11.***
*Baby field greens, Asian pears,
candied walnut, local honey vinaigrette*

Brightons Caesar Salad 9.
*Romaine hearts tossed
with creamy Caesar dressing,
Parmesan crisp*

Treviso and Arugula Salad 11.
*Shaved Manchego, roasted pistachios,
sun dried figs, Pinot Noir vinaigrette*

⊗ ***Baby Spinach Salad 11.***
*Curly endive, Caveman blue cheese,
Applewood bacon,
cranberry cider vinaigrette*

⊗ ***Quinoa Greek Salad 12.***
*Beefsteak tomato, Kalamata olives, cucumber slaw,
Feta cheese vinaigrette*

☞ Starters ☞

****Bourbon Glazed Jumbo Shrimp 16.***
Creamy cheddar grits, orange dust

****Pan Roasted Sea Scallops 17.***
Yellow lentil stew, bacon aioli, Chermoula

⊗ ****Hudson Valley Seared Foie Gras 16.***
*Butter toasted pumpkin bread,
Calvados-applesauce*

⊗ ****Ahi Tuna Tartare 15.***
Parsnip relish, taro chips, Yuzu aioli

*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



∞ With a Fork ∞

****Maryland Style Jumbo Lump Crab Cake***

5oz 24. ~ 10oz 36.

Broiled Crab Cake seasoned with Old Bay;
Asian pear-Gala apple slaw, truffle pommes frites

 ****Sesame Crusted Ahi Tuna 32.***

Rock shrimp fried rice, Tamari onions, baby bok choy

****Herb Crusted Rockfish 32.***

Baby spinach, shallots, Rock shrimp sauce, shredded phyllo

**** Chesapeake Chicken 34.***

Chicken breast stuffed with jumbo lump crabmeat,
fingerling potatoes, Old Bay cream sauce

****Free Range Chicken Breast 28.***

Pan roasted breast of chicken,
Manchego cheese spinach tart, caramelized onions jus

****Grilled Rib Eye 34.***

Walnut butter, fingerling potatoes,
mushroom cigar, Rosemary Fleur de Sel

****Clipper City Braised Short Ribs 30.***

Sweet potato hash, Old Bay onion rings

****Braised Lamb Shank 32.***

Slow cooked lamb shank, shredded, served on top of black pepper pappardelle

Pumpkin Ravioli 22.

Toasted pine nuts, chiffonade of baby spinach, brown butter, shaved Parmesan

 ****Barley and Butternut Squash "Risotto" 19.***

Olive oil emulsion, orange essence, fried sage

 Gluten Free

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