



*☞ Soups ☞*

Choice
--------

***Pistou Soup 6***  
Vegetable and basil soup  
\*\*\* Chef's Favorite\*\*\*

***Gruyère Onion Soup 8***  
Caramelized onions  
and toasted brioche

*☞ Salads ☞*

***Bouquet of Chesapeake Greenhouse  
Organic Lettuce 10***  
Cucumbers, carrots, cherry tomatoes  
and shaved red onions

***Poached Pear and Chesapeake  
Greenhouse Organic Mache Salad 12***  
Candied spicy pine nuts, Roquefort cheese  
and port wine vinaigrette

***Heirloom Tomato Salad 14***  
Buffalo Mozzarella cheese, baby greens,  
basil oil  
and blood orange-balsamic reduction

***Fried Oyster Salad 15***  
Curly endive and baby bibb lettuce,  
shallot confit and chipotle aioli

***Frisée and Arugula Salad 10***  
Hard boiled egg, fingerling potatoes, haricot verts and bacon dressing  
\*\*\* Chef's Favorite\*\*\*

\*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*



## *☞ Starters ☞*

### ***Sautéed Jumbo Shrimp 14***

Canellini bean and tomato salsa with bacon dust

### ***Seared Sea Scallops 15***

Grilled corn succotash and green pea puree

### ***Tuna Tartare 14***

Tomato, avocado, fresh herb and citrus crème fraiche

### ***Baby Back Ribs 12***

Blackberry-ginger-honey glaze  
\*\*\* Chef's Favorite\*\*\*

### ***Warm Wild Mushroom Mélange 12***

"Portobello, cremini, shitake, oyster, hens of wood "Haricot Verts, goat cheese, garlic croutons, crispy shallots and fine herb oil

## *☞ Entrées ☞*

### ***Zeus's Daily Special - Market Price***

### ***Maryland Style Jumbo Lump Crab Cake 34***

Cornmeal crusted okra, fried green tomato and lemon-caper rémoulade

\*\*\* Local Favorite\*\*\*

\*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*



***Strawberry Rhubarb Glazed Baked Salmon 28***

Spinach potato purée, shaved fennel and pickled red onion

***Crab Crusted Rockfish 32***

Corn, shallot and red pepper salpicon, grilled tomato jus

***Springfield Farm Herb Roasted Chicken Breast 22***

Pan roasted, Yukon gold mashed potatoes and rosemary-caramel sauce

***Sweet Italian Sausage Ravioli 24***

Swiss chard, roasted red peppers and light paprika-parmesan sauce

***Grilled Bavette Steak 27***

Potato au gratin and tomato-chimichurri \*\*\* Chefs Favorite\*\*\*



***Gunpowder Bison Delmonico Steak 36***

Truffle pomme frites, fennel slaw and cabernet wine demi glace

\*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*



***Grilled Colorado Rack of Lamb 34***

Tomato-basil couscous and mint-tarragon aioli

***Wild Mushroom Risotto 24***

Truffle scented, fine herb oil and shaved pecorino

***Baked Eggplant Rollatini 17***

Herb goat cheese mousse, mozzarella, tomato coulis and shaved parmesan rolled in roasted eggplant

\*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*