

**CHEF'S MENU & WINE PAIRING**  
**9/16-9/20**

**PIERRE PAILLARD 'LES TERRES ROSES'** *Rose Champagne | NV | FR*

**MATTHIASSEN** *Rose | 2019 | CA*

**CACTOCTAIN CREEK ROUNDSTONE RYE** *VA*



**WARM VEGETABLE SALAD** 🌿

*Grilled chard, baby beets, Gold Coin Cipollini onion mostarda, dill, & grilled sourdough*

**OR**

**CHARRED JIMMY NARDELLO PEPPERS**

*Crispy Autumn Olive pork rib, garlic, pickled shallots, baby fennel, & buttermilk dressing*

**ORCHARD POINT OYSTERS**

*pickled watermelon mignonette*

*(\$18 SUPPLEMENT)*



**GRILLED HEIRLOOM SWEET POTATO** 🌿

*Caramelized fig, chanterelles, Asian greens, Path Valley honey, VA peanut, & sweet potato mousseline*

**OR**

**SEARED CAPE MAY SCALLOPS**

*Late summer succotash, our bacon, sweet corn soubise, & garden herbs*

**OR**

**WOOD GRILLED BAVETTE STEAK**

*Crispy potatoes, Maryland blue crab, Hen of the Wood mushroom, & shallot gratin*



**FROZEN CAPPUCINO CUSTARD**

*Sweet milk foam, & chocolate biscotti*

**OR**

**HONEY POACHED PEAR**

*Black Rock Orchard Sunrise pear, puff pastry, & crème anglaise*



**3 COURSE MENU \$55**

**WINE PAIRING \$35**

🌿 **VEGETARIAN OR CAN BE MADE VEGETARIAN**

*22% service charge added to all bills*

**RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## WINE

### SPARKLING

**CASTEL D'AGE 'ANNE MARIE'**  
*Cava | 2015 | ES*

**MONT MARCAL ROSADO**  
*Rose Cava | 2017 | ES*

**PIERRE PAILLARD 'LES TERRES ROSES'**  
*Rose Champagne | NV | FR*

**LAHERTE FRERES 'LES 7'**  
*Champagne | NV | FR*

### WHITE

**ERIC KENT**  
*sauvignon blanc | 2019 | CA*

**ICONIC**  
*Chardonnay | 2017 | CA*

**GARGIULO**  
*Pinot Grigio | 2017 | CA*

\$14/55

\$14/55

\$120

\$190

\$14/55

\$18/70

\$80

### RED

**VAN DUZZER WILLAMETTE VALLEY**  
*Pinot Noir | 2017 | OR*

**BREA CELLARS**  
*Cabernet | 2017 | CA*

**LIMERICK LANE 'RUSSIAN RIVER'**  
*Zinfandel | 2017 | CA*

**G.D. VAJRA 'BRICCO DELLE VIOLE'**  
*Barolo | 2014 | IT*

**GARGIULO 'MONEY ROAD RANCH'**  
*Cabernet | 2016 | CA*

\$17/70

\$18/75

\$80

\$120

\$150

### ROSÉ

**MATHIASSEN**  
*Rose | 2019 | CA*

**CHATEAU PRADEAUX**  
*Mourvèdre & Cinsault | 2019 | FR*

\$15/60

\$58

## BEER \$8

**OLD ORIOLE PARK: BOHEMIAN LAGER**  
*PEABODY HEIGHTS BREWERY | MD*

**DREAMWEAVER WHEAT**  
*TROEGS | PA*

**BROOKLYN BROWN ALE**  
*BROOKLYN BREWERY | NY*

**EL GUAPO AGAVE IPA**  
*O'CONNOR BREWING COMPANY | VA*

**OYSTER STOUT**  
*FLYING DOG | MD*

**ANCHOR STEAM**  
*ANCHOR BREWING | CA*

## COCKTAILS \$18

**MOCOCHINCHI MANHATTAN**  
SINGANI, APRICOT, CARAMEL & SWEET  
VERMOUTH

**RAMP GIBSON**  
TINKERMANS GIN, DRY VERMOUTH, & RAMP  
LIQUID

**FASHIONABLY LATE**  
FILLABUSTER BOONDOGLER WHISKEY, AMARO, CITRUS BITTERS

## COCKTAILS \$15

**MIDNIGHT PLUM**  
GIN, HOUSE-MADE PLUM PUREE, & ROSE

**USE YOUR MELON**  
FLILIBUSTER RYE, HOUSE-MADE CANTALOUPE  
PUREE, & VANILLA

**AMBROSIA**  
LUNAZUL EL HUMOSO, COCONUT,  
ORGEAT, GRENADINE, & NUTMEG

**WALDORF**  
CIVIC VODKA, APPLE PRUNE LIQUOR, &  
GREEN CHARTREUSE

**RUM CAKE**  
THRASHERS SPICED RUM, VANILLA SYRUP,  
EGG WHITE, OJ, & PECAN BROWN SUGAR  
RIM

**BOERENJONGENS #2**  
SOMBRA MEZCAL, CRANBERRY SYRUP, LIME,  
& DON CICCIO AMBROSIA

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