



Mid Day Menu

Soup of the Day 7

"Classic" Caesar Salad 9

*Romaine Hearts, Parmesan Cheese, Garlic Crouton, Caesar Dressing
Add your choice of Grilled Chicken, Salmon or Shrimp for \$6*

Organic Mixed Green Salad 10

Select baby lettuces, small carrots, oven roasted tomatoes, balsamic vinaigrette

Cobb Salad 13

*Chicken, Avocado, Pancetta, Tomato, Granny Smith Apple, Roquefort Cheese
Hard Boiled Egg, buttermilk ranch dressing*

Caprese Salad 12

Fresh Mozzarella, Organic Basil, Vine Ripe Tomato, Balsamic Syrup and Extra Virgin Olive Oil

Three Egg Omelet 13

*Choose any of the following: Virginia Smoked Ham, Apple Wood Smoked Bacon, Peppers, Mushrooms,
Onions, Spinach, Tomatoes, or Jalapeños.
Choice of Cheese: American, Swiss, Cheddar, Provolone, Feta or Goat*

Grilled Chicken Sandwich 13

*Choice of Blackened, Buffalo, or Plain
Chopped Lettuce, Fresh Tomato, Rosemary Mayonnaise on Focaccia*

Chesapeake Crab Cake Sandwich 15

Jumbo Lump Crab, Shredded lettuce, Spicy Remoulade, Brioche Bun

Angus Beef Burger 13

*10oz of prime Angus Beef, Romaine Lettuce, Beefsteak Tomato,
Red Onion on a Jalapeno-Cheddar Roll*

Flatbread Pizza 9

Chefs Daily Flatbread Served with Organic Mixed Greens

Four Cheese Ravioli 17

Sautéed Artichokes, Cherry Tomatoes, Fennel Cream Sauce

Oven Roasted Vegetable Medley 17

Herb Marinated Seasonal Vegetables Oven Roasted and Served with Garlic Spinach

Soy Glazed Atlantic Salmon 17

Seasonal Melon, Citrus Vinaigrette

Executive Chef Spencer G. Wolff

We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more. There is a split plate charge of \$2. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.