



**two course  
lunch prix fixe**

\$20

*choice of*  
**soup or salad**  
(noted by asterisk)

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*choice of*  
**sandwich**  
or  
**entrée salad**  
(noted by asterisk)

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**coffee, tea,  
or soft drink**

starters

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- \***chicken matzoh ball soup** family recipe 6
- \***seasonal vegetable soup** mkt
- \***wedge salad** iceberg lettuce, bacon bits, great hill blue cheese dressing 8
- \***arugula salad** french beans, radish, carrot, dill, sherry-shallot vinaigrette 9
- deviled eggs** smoked paprika, caper powder, garlic chips 5
- salt roasted baby beets** goat cheese, sicilian pistachio, fig vinegar, micro arugula 8
- chicken fried oysters** po' boy sauce 12
- grilled red wine poached octopus** smoked avocado, olive aioli, roasted olive gremolata 12
- smoked whitefish brandade** garlic toast soldiers, scallion-caper persillade 10
- artisanal american cheeses** monocacy ash, gruyere surchoix, smokey blue, red hawk 13
- house made charcuterie** rabbit pâté, chicken liver mousse, bresaola, fennel salami 17

sandwiches served with mixed greens or fries (substitute truffle fries \$4)

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- the elvis** peanut butter, banana, apple wood bacon and maple-honey on pan-fried challah bread 11
- seared yellowfin tuna BLT** with avocado on toasted multigrain bread 15
- roasted organic turkey** fava bean pesto, red onion marmalade, arugula, aioli, multigrain bread 13
- french dip** roast beef, au jus, horseradish cream, with or without cheese 12
- hog roll** house made Italian sausage with 3 fried oysters and sautéed peppers & onions on baguette 13
- carolina pulled pork** house-smoked bbq pork, roasted poblano aioli, coleslaw, crispy onions 12
- portobella mushroom reuben** gruyere cheese, sauerkraut, and 1000 island on marble rye 12
- 1/2lb beef hamburger** with vermont cheddar and fixins on a sesame seed bun (add bacon \$2) 12

entrees

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- \***baby shrimp & gem lettuce salad** parmesan, croutons, creamy caper dressing 13
- \***steak salad** baby spinach, figs, tomatoes, olive, caramelized onion, pumpkin seed vinaigrette 15
- \***grilled chicken cobb salad** avocado, blue cheese, tomato, fried egg, bacon, blue cheese dressing 14
- fish & chips** beer battered market fish, old bay fries, tartare sauce 16
- grilled 8oz bistro steak** french fries, pea shoots, garlic-herb butter 17
- shrimp & bacon mac 'n cheese** 14

**veggie sides**

- sautéed spinach with garlic 5
- spring onion quinoa 6

**starchy sides**

- parmesan truffle fries 9
- french fries 5

we support local farmers and purveyors.

endless summer harvest ~ new morning farm ~ la pasta ~ prime seafood (wild alaskan fish) ~ gretna farms VA beef ~ pipe dreams dairy  
eco farm (veg & pottery) ~ eberly organic poultry ~ eco friendly foods (pastured pork) ~ kreider dairy (BGH free milk)  
cherry glen goat farm ~ cowgirl creamery ~ elysian fields lamb ~ baxters crabs ~ tuscarora organic growers coop ~ northern neck farm

executive chef daniel bortnick

20% gratuity may be added to parties of 5 or more.