

Salads & Cold Plates

- Organic Heirloom Tomato Gazpacho (chilled) (V) (GF)** with cucumber, bell pepper, red onion 7
- Maryland Crab Deviled Eggs (GF)** Falls Glen Farm pastured eggs, Chesapeake Bay crab 8
- Lemon Garlic Hummus** organic raw vegetables, olives, feta cheese, wood fired flat bread 9 w/ GF flat bread 11
- Roasted Organic Beets (GF)** Cherry Glen Farms Chevre, spiced pecans, roasted beet vinaigrette 7
- Caesar Salad** romaine, croutons, parmesan 8 with chicken or steak 15
- Organic Kale Salad (V) (GF)** spring onion, carrots, mushroom, pine nuts, miso sesame dressing 8
- Organic Greens salad (GF)** strawberries, walnuts, dates, gorgonzola, house vinaigrette 8 with chicken or steak 15

Hot Plates

- Wood Roasted Organic Veggies (V) (GF)** broccoli, eggplant, carrots, onion, cauliflower, eggplant, garlic 7
- House Made Frites** thyme aioli, devil egg aioli, fried in 100% organic sunflower oil 7
- Sweet Potato & Rosemary Biscuits** local raw honey 6
- Spinach & Artichoke Dip** wood fired flat bread 10 w/ gluten free flat bread 12
- Calamari Fritti** house made tomato sauce 12
- Fried East Coast Oysters** sundried tomato aioli 11
- Brick Oven Garlic Bread** 8 with mozzarella 10

Entrees

- Vegan Black Bean Burger (V)** pickled red onion, organic arugula, cilantro cashew cheese, multigrain roll 13
- Organic Cauliflower Fried 'Rice' (V) (GF)** local carrots, shiitake, kale, onion, pumpkin seeds, garlic, sriracha 17
- Roseda Farms Grass-fed Burger** lettuce, balsamic onion marmalade, provolone, organic slaw 14
- Pan Seared Virginia Scallops (GF)** rosemary carrot puree, pickled vegetables, herb infused green sauce 26
- All Maryland Lump Crab Cake (GF)** house made slaw, lime cilantro tartar sauce 26
- Chicken Saltimbocca** prosciutto, fresh mozzarella, linguini, sundried tomatoes, pan sauces 20
- BBQ Meatloaf Off the Grill** grass-fed beef, organic slaw, redskin mashed potatoes, espresso bbq sauce 19

Pastas

- Macaroni and Cheese** gouda, parmesan, bacon, sun dried tomato, organic shiitake, roasted onions 20
- Vegetarian Lasagna** basil, spinach, ricotta, parmesan, house marinara 18
- Spaghetti and House Made Tomato Sauce** 15 with meatballs 18

(GF) Gluten Free (V) Vegan

- Espresso** 3.25 **Double Espresso** 6 **Mochaccino** 6
- Cappuccino** 5.5 **Cafe Latte** 5.5 **Hot Chocolate** 5.5
- Southern Skies Coffee** single estate coffee locally roasted in Finksburg, MD 3.5
- Southern Skies Cold Brew Coffee** 4
- Julius Meinl Hot Teas** Organic Mountain Symphony (light caffeine), Organic South India Blend (black tea)
Earl Grey Blossom (black tea), Organic Fruit Symphony (decaffeinated) 4
- Sprecher Old Fashioned Root Beer** 16oz bottle 5
- Maine Root Natural Fountain Soda** mexicane cola, diet mexicane cola, lemon lime, ginger ale 4
- Homemade Lemonade** fresh squeezed lemons, organic cane sugar 4 (no refills)
- San Benedetto Bottled Water** 500ml sparkling or still 5

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July 17th, 2017

Starters

Heirloom Caprese

organic tomatoes, fresh mozzarella
just picked basil, olive oil, balsamic 10

Eggplant Caponata

house focaccia 7

Grilled Peach Salad

organic greens, organic blush tomatoes
feta, red onion, mustard vinaigrette 7

Entrées

Grilled Chicken Pappardelle

basil parmesan cream sauce
organic, basil, free ranch chicken breast 20

Summer Squash Noodles (GF) (V)

organic summer squash
smoked almond crusted carrots
herb & roasted vegetable sauce 18

Steak & Egg

pan seared flat iron steak, local fried egg
creamy grits, kale, red wine reduction 25

Seared Atlantic Tuna (rare)

almond spice rub, organic corn relish
cilantro emulsion 26