

Starters

- Asparagus Soup (V) (GF)** asparagus, spinach, potatoes, onions, cashews, garlic, salt, pepper 7
- Caesar Salad** romaine, croutons, parmesan 8 with chicken or steak 15
- Organic Kale Salad (V) (GF)** spring onion, carrots, shiitake mushrooms, pine nuts, miso sesame dressing, dulse flakes 8
- Organic Greens salad (GF)** organic strawberries, walnuts, dates, gorgonzola, balsamic vinaigrette 8 w/ chicken or steak 15
- 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
- Brick Oven Garlic Bread** 8 with mozzarella 10
- Fried East Coast Oysters** sundried tomato aioli 11
- Lemon Garlic Hummus** organic raw vegetables, olives, feta cheese, wood fired flat bread 9 w/ gluten free flat bread 11

Entrees

- Vegan Black Bean Burger (V)** pickled red onion, organic arugula, cilantro cashew cheese, multigrain roll 13
- LuBelle Farm Organic Grassfed Burger** lettuce, balsamic onion marmalade, provolone, house ketchup, organic slaw 14
- Organic Cauliflower Fried 'Rice' (V) (GF)** local carrots, shiitake, kale, onion, pumpkin seeds, garlic, sriracha 17
- Commeal Crusted Soft Shell Crab** organic spring slaw, organic string beans, lime cilantro tartar 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** organic grassfed beef, organic slaw, parmesan mashed potatoes, espresso bbq sauce 19

Pastas

- Pappardelle with Bison Ragù** Cibola Farms bison (Virginia), carrot, onion, tomato, parmesan 23
- 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
- Julius Meinl Hot Teas** Organic Mountain Symphony (lite 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

scroll down for specials

May 24th 2017

Seasonal Starters

House Made Fries

thyme aioli, devil egg aioli 7

Pulled Lamb Spring Rolls

Shenandoah Valley Lamb, veggies
broccoli relish, spicy Asian sauce 10

Roasted Organic Beets (GF)

Cherry Glen Farms Chevre, spiced pecans roasted beet vinaigrette 7

Wood Fired Wicomico Oysters (GF)

local uncured bacon, scallions, fontina 10

Wood Roasted Organic Veggies (V) (GF)

broccoli, carrots, onion, cauliflower, garlic 7

Entrées

Pan Seared Virginia Scallops

rosemary carrot puree
pickled organic vegetables
herb infused green sauce 26

Grilled Ribeye Steak & Frites

locally raised 14oz Ribeye
homemade frites, chimichurri sauce 30

Risotto with Pesto & Wild Mushroom Confit

organic basil, organic wild mushrooms
parmesan, extra virgin olive oil 22