

# Small Plates

\$100 Potatoes.....12

Fingerling Potatoes, Lobster,  
Truffle Scallion Sauce, Smoked Bacon,  
Crème Fraiche, Tobiko Caviar

Mediterranean Plate.....9

Housemade Hummus, Grilled Pita,  
Greek Olives, Feta Cheese

Spicy Tuna Tartare.....14

Cooling Avocado, Chips,  
Pickled Ginger Vinaigrette

Fried Oysters.....10

Cornmeal Dusted, House Hickory  
Smoked Mayonnaise

Salt & Pepper Calamari.....9

Fried Long Hots, Roasted Garlic Dip

Crispy Duck Flatbread.....14

Duck Confit, House-made Hoisin,  
Green Onions, Cilantro

Cork Madame Flatbread.....13

Gruyere, Prosciutto, Fried Egg

PEI Mussels.....11

Guinness, Amish Butter, Smoked Peppers

Grilled Romaine Salad.....8

Nora's Goat Cheese Croutons,  
Creamy Garlic Dressing

Soup.....8.5

Creamy Maryland Crab Bisque

Chopped Salad.....9

Cos and Arugula Lettuces, Smoked Bleu  
Cheese, Baby Tomatoes, Cucumber,  
Lemon Vinaigrette

# Mains

Sea Scallops .....23

Bacon Hash, Truffled Corn Sauce

Roasted Chicken Breast.....19

Soft Polenta, Spicy Arugula, Goat Cheese Aioli

Hanger Steak.....22

Asparagus Fries, Ancient Gouda,  
Red Wine Sauce

Smoked Chicken Pasta.....18

Roasted Tomatoes, Grana Padana,  
Italian Parsley

Yellowfin Tuna.....25

Black Rice, Thai Greens, Lobster Sauce

Pancetta Stuffed Pork Roast....22

Kennett Square Mushroom Stew

Rib-Eye Steak.....26

Garlic Spinach, Trio of Mini Loaded  
Baked Potatoes, Veal Demi-Glace

12 Hour Braised Short Rib.....18

Roasted Fingerling Potatoes and Carrots,  
Red Wine Braised Liquid

# Sides

Roasted Potato Hash.....6

Garlic Spinach.....7

Kennett Square Mushroom Stew.....7

Asparagus Fries.....6

Grilled Asparagus.....7

Chive Polenta.....5

Bistro Fries.....5

# For The Neighborhood

Wings.....10 Hot or Hot-N-Honey Sauce, Celery, Buttermilk Ranch	Mac & Cheese.....7 3 Cheeses, Double Cream With Lobster.....13
Fish Tacos.....8 Seasoned Grilled Fish, Salsa Fresca, Aioli	Fish and Chips.....14 Chimay Battered Whitefish, Bistro Fries, Old Bay Aioli
Korean Tacos.....9 Marinated Beef, Pickled Onions	Edamame.....6 Housemade Lemon Salt

10 oz. Ground Chuck Burger.....12  
Caramelized Onions, Brioche Roll, House Pickle, Frites  
Bleu | Cheddar | Gruyere | Goat

## Cheese & Meat Boards

All	Meats	Cheeses
Boards Are Accompanied By	Spanish Serrano Ham	Smoked Bleu
Fruit Mastarda	Prosciutto di Parma	Morbier
Olives (Contains Pits)	Sopressata	Manchego
Grilled Bread	Hot Coppa	Ancient Gouda
Choice of 3 Total.....12	Dry Cured Sausage	Sheeps' Milk Truffle
Choice of 5 Total.....16		Fior Di Latte Mozzarella
		Housemade Ricotta

\*\*Meats and Cheeses May Change Due to Availability

## Pizza

Pizza Margherita.....12 San Marzano Tomato Sauce, Buffalo Mozzarella, Basil	Goat Cheese Pizza.....14 Melted Spring Onions, Spinach, Black Garlic, Crispy Bacon
Mushroom Pizza.....14 Locally Grown Mushrooms, Taleggio Cheese, Truffle Pesto	Pizza Stracciatella.....10 Parmesan, Grana Padana, Basil, Olive Oil, Salt
Hot Pepper Pizza.....11 Long Hots, Peppadew Peppers, Housemade Ricotta	Pizza di Zucca.....13 Roasted Zucchini, Spring Garlic Pesto, Caramelized Onions, Housemade Ricotta
Salumi Pizza.....13 Prosciutto di Parma, Sopressata, Hot Coppa, Fior di Latte Mozzarella	Pizza Bianco.....14 Oil Cured Anchovy, Roasted Garlic, Mozzarella, Dried Chiles