

Salads & Entrees

Winter House Salad

Red Oak Greens tossed with Roasted butternut squash, shiitake mushrooms, maple roasted pumpkin seeds and smoked bacon, creamy roasted garlic and parmesan dressing

Fall House Salad

Mesclun Greens tossed with dried cherries, candied walnuts, blue cheese and granny smith apple, walnut-whole grain mustard dressing

Spring House Salad

Organic Spring Greens, strawberries, English cucumber, feta cheese and toasted almonds, raspberry vinaigrette

Summer House Salad

Organic Mixed Greens, Maryland heirloom tomatoes, warm goat cheese, toasted hazelnuts, tarragon champagne vinegar dressing

Classic Caesar Salad

Baby Romaine Greens with garlic-caper Caesar dressing and parmesan crisps

Beef Tenderloin Medallion

with black peppercorn-merlot sauce, Layered Yukon gold potato Gratin with braised leek cream and aged parmesan, Summer Vegetable Mélange

Organic Chicken Breast Roulade

stuffed with spring asparagus, chevre & roasted red pepper confit, sauce vin blanc, rustic white truffle and chive Mashed Potatoes, Petite Green Beans with smoked bacon & garlic chips

Basil Crusted New Zealand Rack of Lamb

served with a Sweet potato Gratin with manchego and walnut cream, roasted asparagus and baby carrots with toasted almond butter, lemon thyme jus

Chicken Piccata

with Lemon, Caper & white wine sauce, Tuscan Orzo pasta with sun dried tomatoes, cucumber, olives and fresh basil, Shallot, honey & Sautéed broccoli raab with garlic and red Chile oil

Maryland Jumbo Lump Blue Crab Cakes

served with a Salad of warm fingerling potatoes, smoked bacon and parsley, Roasted garlic seared spinach, Creole Remoulade sauce

Sweet Potato Ravioli (V)

made from scratch, served with Sage butter & crispy leeks, Sautéed rainbow chard and Spring Vegetable Mélange

