



CHEESES

mezze cheese board (V) a selection of 3 cheeses, olive tapenade, pickled veggies, local honey, dried apricots, pistachios, toasted sourdough & gluten free sesame crackers 20 Add charcuterie 6

FRIED MOZZARELLA (V) homemade mozzarella lightly fried, fresh pesto, basil & house marinara 15

BAKED GOAT CHEESE (V) roasted garlic bulb, red peppers & olives, fresh basil, toasted sourdough 14

BAKED CAMEMBERT (V) baked in cast iron skillet with fig jam preserves and walnuts, toasted sourdough 14

BAKED PROVOLONE (V) baked in a cast iron skillet, oven roasted cherry tomato medley, toasted sourdough 14

SMALL PLATES

CHARRED EDAMAME (vegan) sautéed soy beans in a sesame ginger glaze 8

CHEAP DATE (GF) 5 bacon wrapped dates, blue cheese sauce 9

BASKET OF GARLIC-ROSEMARY DELIGHT (V) choice of Fries or Tater Tots 8

JUMBO FRIED SHRIMP 6 lightly fried shrimp, romesco sauce, pickled veggies 15

FRIED LOCAL OYSTERS 6 lightly fried oysters, horseradish aioli, pickled fennel 14

CAST IRON BUTTON MUSHROOMS (V) (GF) oven roasted button mushrooms, thyme & roasted garlic butter 12

BEETS & BRUSSELS (vegan) (GF) roasted beets, sautéed brussels sprouts, toasted almonds, dates, spicy yogurt dressing 13
Add pan-seared salmon* 8

LAMB MEATBALLS house marinara, fresh pesto, freshly grated parmesan, toasted sourdough 13

SALADS & SOUP ADD-ON: roasted chicken 6 blackened shrimp 7 pan seared salmon* 8 seared Ahi tuna* 12

FRIED GOAT CHEESE & ROASTED BEET SALAD (V) slivered almonds, arugula, honey-tarragon dressing 14

CHIP'S MEDDY CHOP SALAD (GF)(V) golden raisins, kalamata olives, cucumbers, roasted red peppers, red onion, tomato, chickpeas, pistachios, mint, feta cheese, chopped romaine, red wine vinaigrette 15 Add avocado 2

PRESS NIÇOISE SALAD (V) kalamata olives, oven roasted cherry tomato medley, fingerling potatoes, green beans, hard boiled egg, mixed greens, citrus herb vinaigrette 15 Add avocado 2

COUNTRY TOMATO SOUP (GF) (vegan) 5 cup/ 7 bowl

CHEF'S DAILY SOUP 6 cup/ 8 bowl



SANDWICHES *served with your choice of organic baby green salad, garlic rosemary fries or tots, or a cup of soup*

AWARD-WINNING GRILLED CHEESE (V) cheddar swiss, pepper jack, goat cheese, grilled on sourdough 15
Add bacon, ham, avocado, roasted red peppers, tomato for a little extra

SPANAKOPITA GRILLED CHEESE (V) sautéed spinach, feta and cream cheese, swiss cheese, grilled on sourdough 15

DUCK CONFIT GRILLED CHEESE duck confit, caramelized onions, fig jam, cheddar cheese, goat cheese grilled on sourdough 16

BLACKENED SALMON BLT* seared organic salmon, bacon, tomato, organic mixed greens, spicy mayo on brioche bun 16
Add avocado 2

VEGGIE PORTOBELLO (V) tomato, cilantro, pickled red onions, roasted red peppers, pepper jack & muenster cheese, spicy mayo, grilled on sourdough 14 Add bacon 2

CUBAN house roasted pulled pork, preservative-free ham, swiss cheese, dill pickles, spicy mustard aioli, grilled on sourdough 15

PRESS BURGER* roasted red peppers, caramelized onions, arugula, homemade boursin cheese, balsamic reduction on brioche bun 15 *Sub Beyond Burger 2

MAIN COURSES

DAILY FRESH CATCH* created and priced daily

PEPPERCORN ENCRUSTED FILET MIGNON* (GF) goat cheese mashed potatoes, sautéed mixed greens, agrodolce sauce 36

7 SPICE AHI TUNA* (GF) fried green beans, sesame soy glaze, pickled cucumber salad 29

SUMMER SALMON* warm spanish quinoa tossed with fresh pico de gallo, grilled peach chamoy, fried tortilla strips 28

SEARED DUCK BREAST* (GF) duck fat braised fingerling potatoes, grilled asparagus, cherry compote 28

CAST IRON CRAB CAKE Chesapeake bay crab cake, tempura fried broccolini, fresh mango salsa 30

LEMON CREAM GNOCHI lemon parmesan cream sauce, peas, asparagus, prosciutto 19

ADD-ON: grilled chicken 6 blackened shrimp 7 pan seared organic salmon* 8 seared Ahi tuna* 12

HOMEMADE DESSERTS

CHEF'S CHEESECAKE | **BLUEBERRY WHITE CHOCOLATE BREAD PUDDING**
| **BAILEYS CREME BRÛLÉE** | **PISTACHIO CHOCOLATE GANACHE TART (GF)** 9

Ask your server about our after dinner drinks, cordials, and dessert wines

We source organic, local ingredients whenever possible. (GF) gluten free (Vegan) Vegan (V) vegetarian

*Consuming raw or uncooked meats/eggs can lead to food borne illness.

For parties of 6 or more 20 % gratuity will be added and no separate checks. A friendly reminder: Our staff works for tips.