



## CHEESES

MEZZE CHEESE BOARD (V) a selection of 3 cheeses, olive tapenade, pickled veggies, 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 cranberry compote and walnuts, 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 FRIES OR TOTS (V) tossed in parmesan, truffle oil 8

FRIED FALL VEGETABLES (V) seasonal vegetables, served with curry aioli 11

WHITE WINE POACHED JUMBO SHRIMP served with house cocktail sauce 15

PEPPERCORN ENCRUSTED AHI TUNA avocado coulis and hot chili oil 16

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

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

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) dried apricots, 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

WARM BEETS & BRUSSELS SALAD (vegan & GF) roasted beets and brussels sprouts, toasted almonds, dates, spicy yogurt dressing 14

HOUSE SIDE SALAD carrot, cucumber, radish, cherry tomato, mixed organic greens 7

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, parmesan truffle 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, shallots, 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

**CRAB CAKE SANDWICH\*** 6 oz. Chesapeake Bay crab cake, lettuce, tomato, red onion, mango jalapeño remoulade, on brioche bun 17

## MAIN COURSES

**DAILY SPECIAL\*** created and priced daily

**STEAK FRITES** 8oz. filet mignon, herbed compound butter, parmesan truffle fries 38

**ORANGE GLAZED SALMON\*** wasabi panna cotta, yuzu-orange pan sauce, eel sauce, sriracha, sautéed broccolini 28

**ROASTED DUCK BREAST\*** duck confit and mushroom risotto, sautéed asparagus, french onion jam 29

**CAST IRON CRAB CAKE** local crab, jalapeño cheddar grit cake, blackened tomato, sautéed broccolini, mango jalapeño remoulade 30

**LAMB LOLLIPOPS** oven roasted cauliflower, mint chimichurri, roasted garlic bulb 30

**LEMON CREAM GNOCCHI** 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 9

CANDIED LEMON CHEESECAKE | AMARETTO CREME BRÛLÉE  
DARK CHOCOLATE & WALNUT BREAD PUDDING WITH BOURBON SAUCE

 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.**