

## Appetizers

**Kohlrabi Soup** 7

Gruyère Cheese Fondue / Fennel Jam  
Bacon Strips

**Mussels Saffron** 8

Vermouth / Leek / Sundried Tomato Sauce

**Frog Legs** 12

Vanilla-Braised / Garlic Risotto

**Garden Salad Mache** 9

Hazelnuts / Marinated Tomato / Goat Cheese  
Quail Egg / Cheese Nest / Mushrooms  
Toast / Balsamic-Walnut Reduction

**Chicken Liver** 8

Brandy / Hazelnuts / Apple-Cider Salad

**Chicken Croquettes** 10

Prosciutto / Buffalo Mozzarella / Assorted Salad

**Salmon Tartar** 12

Potato Foam / Jellied Tomato Consommé

**Meaty Crab Cake** 13

Lobster Foam / Tarragon

## Entrées

**Veal Neck Roast** 22

Porcini and Swiss Chard / Rosemary / Mustard  
Fall Squash Quenelles / Cranberry Mascarpone

**Fried Butternut Squash Samosas** 17

Eggplant-Tomato Mousse / Garlic Sautéed  
Spinach / Cauliflower Sauce

**Pork Ragu** 19

Paprika-Sour Cream Sauce / Grilled Rapini  
Pepper Tagliatelle

**Grilled Chicken Breast** 18

Jasmine Rice / Mango-Chutney-Coconut Sauce  
Pineapple Salsa / Fried Spinach

**Potato-Crusted Branzino** 23

Sautéed Spinach / Tomato-Olive-Caper Concassé  
Fennel Soubise

**Monkfish** 20

Savory Egg Sauce / Herb Toast / Sautéed Swiss  
Chard / Pink Grapefruit / Anchovy-Chervil Chips

**Grilled Lamb Loin** 24

Caraway-Braised Cabbage / Barley Risotto /  
Pickled Root Vegetables / Raisin Jus

Chef: George Vetsch

## Dessert

### Tarte Tatin

Caramelized Brandy Apples in a Puff Pastry Muffin served with Cider Caramel, Vanilla Ice Cream and a Crêpe Dentelle

\$7

### Chocolate Tart

Madagascar Chocolate Tart served with Whipped Cream, Red Fruit Coulis and Chocolate Chip Mint Ice Cream

\$8

### Crème Brulée

Pomegranate-Vanilla Crème Brulée topped with a caramelized layer of Raw Sugar

\$6

## Wine

### Sparkling

Cava / <i>Kila</i> / Penedès, Spain	7
Brut Prosecco / <i>Adami</i> / Valdobbiadene, Italy	10
Cremant de Loire / <i>Ch. l'Aulée</i> / Loire, France	11
Rosé Cava / <i>Biutiful</i> / Penedès, Spain	8

### White

Pinot Grigio / <i>Incayal</i> / Mendoza, Argentina	8
Muscadet / <i>Pépière</i> / Loire, France	9
Sauvignon Blanc / <i>Lake Chalice</i> / NZ	11
Côtes-de-Rousillon / <i>Chapoutier</i> / France	9
Grüner Veltliner / <i>Höllerer</i> / Kamptal, Austria	10
Chardonnay / <i>Bernier</i> / Loire, France	8
Vouvray / <i>Maison Foucher</i> / Loire, France	10
Riesling / <i>Dr. Wagner</i> / Mosel, Germany	12

### Red

Beaujolais / <i>Ch. Basty</i> / Burgundy, France	10
Pinot Noir / <i>Iris</i> / Cottage Grove, Oregon	9
Sangiovese-Merlot / <i>Il Volano</i> / Tuscany	11
Bordeaux / <i>Ch. Brondeau</i> / Bordeaux, France	8
Merlot / <i>Tangley Oaks</i> / Napa, California	10
Cabernet / <i>Joseph Carr</i> / Napa, California	12
Shiraz / <i>Peter Lehmann</i> / Barossa, Australia	9
Syrah / <i>Francois Villard</i> / Rhône, France	11
Chinon / <i>Dozon</i> / Loire, France	14

## Beer

### Draft

Pilsner / <i>Foothills Brewing "Torch"</i> / NC	6
Lager / <i>Weihenstephaner</i> / Germany	6
Hefeweizen / <i>Hofbrau</i> / Germany	6
Hoppy Wheat Ale / <i>Boulevard "80 Acre"</i> / MO	7
Tripel / <i>Allagash</i> / ME	8
Rye / <i>Atlas Brew Works "Rowdy Rye"</i> / DC	7
Pale Ale / <i>Port City Essential</i> / VA	7
IPA / <i>Stone</i> / CA	6
Scotch Ale / <i>Dogfish "Indian Brown"</i> / DE	8
Porter / <i>Evolution "Lucky 7"</i> / MD	9
Chocolate Stout / <i>Terrapin "Moo-Hoo"</i> / GA	7
Cider / <i>Magner's</i> / England	6

### Bottles & Cans

Lager / <i>Flying Dog</i> / Frederick, MD	6
PBR Tallboys / Milwaukee, WI	4
Pilsner / <i>Eggenberg</i> / Vorchdorf, Austria	6
Optimal Wit / <i>Port City</i> / Alexandria, VA	7
Colette Saison / <i>Great Divide</i> / Denver, CO	7
Raging Bitch / <i>Flying Dog</i> / Frederick, MD	7
Delirium Tremens / <i>Huyghe</i> / Melle, Belgium	10
Little Sumpin' / <i>Lagunitas</i> / Petaluma, CA	6
Two Hearted Ale / <i>Bell's</i> / Kalamazoo, MI	6
Hoppyum IPA / <i>Foothills</i> / Winston-Salem, NC	6
Guinness Tallboys / Dublin, Ireland	7
Oatmeal Stout / <i>Anderson Valley</i> / Boonville, CA	7

## Cocktails

Lemon & Rosemary Old Fashioned 9  
Rosemary / Lemon / Bitters / Rye

Scotch Striptease 10  
Smoked Apple Cider Ice Cube / Scotch

Five-Pepper Gimlet 9  
3-Chile Syrup / Lime / Oola 2-Pepper Vodka

Sage Spirits 8  
St. Germain / Sage / Blueberries / Vodka

Cherry Cordial 7  
Pom / Crème de Cacao / Kirsch

Ginger & The Skipper 9  
Lemon / Ginger Ale & Liqueur / Mezcal

Chai Manhattan 10  
Dancing Pines Chai Liqueur / Cherry / Bourbon