

HOT ENTRÉES

Pan Seared Maryland Crab Cakes **D**

Jumbo lump crab meat, fennel and red pepper slaw, creole remoulade
\$18

Grilled Pastrami Reuben

Pastrami, Finlandia Swiss cheese, sauerkraut, Russian dressing on marble rye. Served with dill pickle spear.
Gluten free and dairy free upon request
\$12

Grilled Portobello **V**

Portobello, herbed chèvre cheese, heirloom cherry tomatoes, arugula, basil pesto aioli on rosemary focaccia
Gluten free, dairy free, and vegan upon request
\$12

SALADS

Strawberry Spinach Quinoa Salad **G V**

Red quinoa, baby spinach, heirloom cherry tomatoes, strawberries, pistachios, chèvre cheese, citrus vinaigrette
Dairy free and vegan upon request
\$10

Curry Chicken Salad **G**

Curried chicken salad served over mixed greens, topped with toasted almonds, red grapes, white balsamic vinaigrette
\$11

SOUPS

Thai Coconut Vegetable Soup **V V D G**

Coconut milk, red bell pepper, mushroom, carrot, lemongrass, ginger, garlic, lime juice, cilantro
\$7

Roasted Corn and Crab Chowder

Lump crab meat, andouille sausage, red bell pepper, red onion, scallion, cilantro
\$9

KIDS

Hot Dog **D**

Served with mixed green salad
\$5

Mac & Cheese **V**

Orecchiette pasta in cheddar sauce
\$5

G gluten free

D dairy free

V vegetarian

V vegan

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