



## Appetizers & Small Plates

### Heirloom Tomato Caprese \$ 18.5

Heirloom tomatoes in their colorful beauty - chiffonade of organic homegrown basil with *DiBruno Bros. homemade Burrata* drizzled with extra virgin olive oil & a balsamic reduction

### Chanterelle Polenta \$ 17.

Locally grown *silver queen corn* polenta ~ pan seared served with a sauté of *locally harvested chanterelle mushrooms* in a fresh chive spiked champagne butter sauce with a hint of cream topped with a grilled chanterelle

### Mediterranean Summer Flatbread \$ 24.5



Thin herb infused flatbread made in our kitchen ~ baked to crispy brown finish with fresh mozzarella ~ Topped with a fresh vine ripened tomato salad with Kalamata olives, fresh leaf basil, shaved sweet red onion & finished with paper thin Parma Prosciutto

### Fresh Fig Flatbread \$ 18.

Fresh dough flatbread topped with sweet caramelized onion, slices fresh figs  
And imported Chèvre & balsamic drizzle

### Fish Tacos (2) \$ 15.5

Lightly panko encrusted, and pan-fried catfish served in soft flour tortilla  
Shredded lettuce, vine ripened tomato, fresh mango lime salsa, sour cream, guacamole

### Filet Bruschetta \$ 22.5

Charcoal grilled bruschetta painted with a fresh basil pesto mayonnaise topped with grilled filet mignon, crisp baby greens, vine ripened tomato and a dollop of béarnaise- frittered Vidalia onion

### Andy's Homemade Summer Harvest Ravioli \$ 28.5

*Homemade dough* stuffed grilled mélange of fresh vegetables, fresh ricotta, & herbs - drizzled with a light tomato butter sauce with slivered scallion, white corn kernel, & basil leaf finished with shaved Locatelli

## Additional Entrees

### Lobster & Crab Cake \$ 41.5

Steamed lobster meat tossed with jumbo lump crab lightly seasoned and pan sautéed  
Serve with twin sauces. . . fresh basil aioli & Thai chili *Mayos*  
Served with heirloom tomato with a smattering of local corn kernels

### Greek Island Surf & Turf \$ 38.5

*Shrimp Santorini* (2) steamed in Greek olive oil with diced summer tomato, garlic, dill, & feta cheese  
*Lamb chops* (3) grilled in the Greek style over charcoal fire – Served with grill roasted fingerlings & Greek Horiatiki Salata with imported feta

### Mediterranean Branzino \$ 36.5

Whole butterflied fish ~ stuffed with a mélange of melted red bell pepper, ripe tomato, artichoke hearts, Kalamata olives, & fresh herbs ~ grilled over hardwood charcoal fire  
Served with grill roasted fingerlings & Greek Salad with imported feta

### Summer Shrimp & Crab a la Riché \$ 38.5

*Simple is better with these two Eastern Shore favorites*  
Jumbo shrimp and jumbo lump crab in a light (local) tomato butter sauce with  
Slivered scallions & local sweet corn kernels. . .served with imported angel hair pasta

## ~ Delectable Dessert Additions ~

### Warm Sticky Toffee Pudding \$ 13.5

A British tradition consisting of a very moist sponge cake, made with finely chopped dates, soaked in a brandy toffee sauce served warm in a pool of crème Anglaise