

A P P E T I Z E R S

PORK BELLY

*Shaved Fennel, Radicchio & Gala Apple Salad, Autumn Spiced Pumpkin Seeds
Maple-Apple Cider Vinaigrette*

“PULLED” DUCK CONFIT

Quince, Red Endive, Frisee, Toasted Almonds, Cranberry Vinaigrette

WARM GOAT CHEESE SALAD

Grilled Focaccia, Baby Arugula, Marinated Artichokes, Calamata Olives

ATLANTIC CHOWDER

*Maine Lobster and Potatoes in a Caramelized Corn Chowder
Scented with Sherry and Basil*

ROASTED GOLDEN & RED BEET SALAD

Baby Mixed Greens, Champagne Vinaigrette, Red Beet Oil

MR. BARRY’S SEASONAL SALAD

*Baby Mixed Greens, Bartlett Pears, Cambozola Cheese, Candied Pecans,
Champagne Vinaigrette*

SHRIMP COCKTAIL

Jumbo Shrimp served with a Tangy Bloody Mary Cocktail Sauce and Wasabi Cream

MARYLAND CRAB CAKES

Salad of Arugula, Julienne Celeriac, Beets & Carrots, Citrus Vinaigrette

E N T R E E S

GLAZED SHORT RIBS OF BEEF

Celeriac-Red Onion Puree, Creamed Lacinato Kale, Madeira Jus

PUMPKIN SEED “PESTO” STUFFED SKATE WING

*Tri Color Cauliflower, Braised Sultanas, Cauliflower Puree,
Caperberry-Brown Butter Emulsion*

ROASTED AUTUMN FRENCHED BREAST OF CHICKEN

*Braised Sunchokes, Oyster Mushrooms, Baby Watercress, Thyme Oil,
Crème Fraîche de Poulet*

HORSERADISH & POTATO CRUSTED SALMON

Black Lentils, Pickled Red Beets, Shaved Chioggia Beets, Horseradish Crème

SLOW ROASTED APPLE CIDER BRAISED PORK OSSO BUCCO

*Granny Smith Apple Puree, Creamed Lacinato Kale, Sage Shortbread Crumble,
Applejack Jus*

GRILLED 10 oz FILET MIGNON

“Twice Baked” Potato, Caramelized Brussels Sprouts with Dried Cranberries, Truffle Jus

HERB CRUSTED NEW ZEALAND RACK OF LAMB

Ruby Sauerkraut, Quince, Applewood Smoked Bacon, Heirloom Baby Carrots, Caraway Jus

MOLLY PITCHER SEAFOOD POT PIE

Shrimp, Scallop, Maine Lobster, Light Creamy Bisque

B o n A p p é t i t !