



Small Plates

Add Enhancements: Chicken \$8, Shrimp \$10, Crabcake \$14, Flank \$12

Fig & Pistachio Salad (GF) **23**
Berry Field Greens, Black Mission figs, toasted pistachios, pickled red onion, watermelon radish, Chèvre, lemon honey balsamic

Eagles Mere Salad (GF) **16**
Berry Field Greens, dried cranberries, crumbled gorgonzola, tart dried cherries, candied walnuts, raspberry vinaigrette

Soup du jour **9**
Ask your server for today's selection

The Classic (GF bun available upon request) **21**
Brisket/short rib burger, aged cheddar, pepper bacon, bibb greens, tomato, red onion, chili aioli, homemade chips or fries.

Wings **17**
8 Jumbo wings with choice of: Signature Dry Rub, Chipotle Dry Rub, Sriracha Agave, Wet Lemon Pepper with celery, carrots, and blue cheese dressing

Pork Belly Mac n Cheese **24**
Mesquite pork belly, smoked gouda Béchamel, cavatappi pasta

SIDES:

*Side Salad (GF) \$6
French Fries \$3.50
Homemade Chips \$2.50*

Thank you to our partners & local farms:

Berry Field Farms

Fossil Farms

King's Run Farm

Wengard's Produce

Crowd Cow



Appetizers

Lobster Baltimore (GF) 34

Maine lobster, lemon butter, parsley, Old Bay

Chorizo Clams Casino 14

Middle neck clams, chorizo, onion, pepper, panko

Burrata e Asparagi (GF) 15

Grilled asparagus, burrata, proscitto, romesco

Bianca Lavash (GF upon request) 16

Whipped ricotta, herbs, organic arugula, mozzarella, garlic oil, wheat lavash

Chicken Satay (GF) 16

Organic chicken skewers, jasmine rice, Thai peanut, scallion, toasted sesame

Features

All features accompanied with house salad, roll, and vegetable du jour

***Duck Szechuan (GF) 38**

Culver Farms breast of duck, fried quinoa, edamame, bok choy, Szechuan reduction

Alaskan Salmon Bowl (GF) 45

Wild Coho salmon, brown basmati rice, asparagus, cucumber, red onion, yam threads, lemon sesame coulis

Sablefish (GF) 55

Alaskan black cod, saffron risotto, lemon caper cream, paprika oil

Chicken Kiev 33

West Creek organic chicken breast, local ramp butter, panko, baby spinach, lemon beurre blanc

***Filet Mignon (GF) 69**

Angus tenderloin of beef, sweet corn crema, smoked tomato butter

Parties of 6 or more: please plan to pay on one check. Thank you!

**Consuming raw or undercooked foods may increase your risk of food-borne illness*