
appetizers

CHEF CRAVING SOUP cup 6 . bowl 10.

EAST COAST CHILLED OYSTERS 3. ea

JUMBO SHRIMP COCKTAIL 15.

ROASTED GARLIC HUMMUS

Vegetable crudité, celery root chips 12.

GREEN CURRY MUSSELS

Fresh herbs, lime 12.

VEGETABLE SPRING ROLLS

Ponzu glaze, orange chili sauce 11.

SOUTHERN FRIED CHICKEN

Chicken tenders, homemade hot sauce, celery and bleu cheese slaw 12.

SPICY CHICKEN SKEWERS

Chili-spiced chicken, Thai peanut sauce 11.

LETTUCE WRAPS

Chicken, water chestnuts, lettuce, peanuts, pineapples, carrots, sprouts, hoisin sauce 12.

GREEN CHILI PORK NACHOS

Oaxaca cheese, cotija, guacamole, cilantro 12.

FRIED CALAMARI

Cherry peppers, basil pesto, pecorino romano, marinara 14.

MARYLAND LUMP CRAB CAKE

Mustard remoulade, roasted corn black bean salsa 15.

flat breads

GLUTEN FREE FLAT BREAD
AVAILABLE ADD 2.

MARGARITA

House three cheese blend, fresh basil, marinara sauce 13.

SAUSAGE, PEPPERS AND ONIONS

Romesco sauce, mozzarella 14.

BACON CHEESEBURGER

Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar cheese 14.

PROSCIUTTO AND FIG

Mission fig jam, prosciutto di parma, arugula, dried figs, aged balsamic reduction, three cheese blend 15.

starter salads

GARDEN

Tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan peppercorn dressing 8.

CAESAR

Sourdough croutons, pecorino romano, lemon garlic dressing 9.

WINTER VEGETABLE

Quinoa, arugula, Threshold Farms cider vinaigrette 10.

SPARROW ARC FARMS BEET AND BURRATA

Burrata, citrus, radishes, basil, hazelnuts 12.

ADD TO YOUR SALAD

chicken 5, shrimp 7, salmon 7, steak tips 10

SOUP AND SALAD

Add a cup of chef's craving soup to any salad 3.

entrée salads

COBB

Bacon, avocado, egg, tomatoes, fried chickpeas, bleu cheese, tomatillo dressing 18.

add chicken 5, shrimp 7, salmon 7, steak tips 10

BUFFALO CHICKEN

Special recipe hot sauce, bacon, eggs, tomatoes, cheddar-jack, blue cheese dressing 14.

PECAN CHICKEN

Golden raisins, sliced red grapes, caramelized onions, goat cheese, orange dijon vinaigrette 17.

SALMON NICOISE

Organic salmon, mixed greens, green beans, marinated olives, artichokes, egg, tomatoes, fennel, balsamic vinaigrette 22.

MARYLAND LUMP CRAB CAKE

Baby greens, lemon vinaigrette 20.

sandwiches

SKY BURGER

Certified Black Angus burger, soft Vermont cheddar, lettuce, caramelized onion bacon aioli, brioche bun, fries 13.

CERTIFIED BLACK ANGUS BURGER

Lettuce, tomato, onions, pickles, brioche bun, fries 12.

ADD TO YOUR BURGER:

Mushrooms, sautéed onions, sautéed peppers .75a

Bacon, avocado, cheddar, swiss, american, monterey jack, provolone, blue, pecorino romano 1. ea

Try one of our signature burger sauces: avocado aioli, caramelized onion bacon aioli, tomato chili pepper harrisa .25ea

AGED CHEDDAR BLT

Smoked bacon, beefsteak tomato, iceberg lettuce, mayo, sour dough bread, french fries 12.

GRILLED CHICKEN AND BRIE

Sliced apples, bibb lettuce, sour dough bread, baby arugula salad 12.

GRILLED PASTRAMI RYE

Black pepper pastrami, spicy mustard, spicy mayo, pickles, house made chips 12.

FISH TACOS

Grilled mahi mahi, cabbage, salsa, cilantro aioli, cheddar and jack cheese, soft shell flour tortillas 20.

MAINE LOBSTER CLUB

Lobster salad, avocado aioli, bacon, lettuce, tomatoes, toasted sourdough bread, garlic butter chips 24.

GLUTEN FREE BREAD AVAILABLE ADD 2.

entrées

CHICKEN PARMIGIANA

Cavatelle pasta with garlic and butter 16.

EGGPLANT NAPOLEON – FORK AND KNIFE VERSION

Layered parmesan herb breaded eggplant, spinach, roasted red peppers, portobello mushrooms, provolone, basil marinara 16.

BRAISED DUCK RYE PAPPARDELLE

Chanterelle mushrooms, fresh cherries, hazelnuts 18.

GRILLED STEAK TIPS

Bourbon bbq marinade, mashed potatoes, green beans 18.

RED WINE BRAISED DELICATA SQUASH

Anson Mills polenta, garlic chips, watercress 22.
add chicken 5, salmon 7

LOBSTER MAC & CHEESE

Three cheese sauce, buttery bread crumbs 22.

SPICY CRAB PASTA

House made spaghetti, tomatoes, bread crumbs 24.

MAPLE ALMOND ATLANTIC SALMON

Toasted cauliflower and corn farro, red chard salad, maple butter 25.

GLUTEN FREE PASTA AVAILABLE ADD 2.

sides

GARLIC HERB CREAMED SPINACH 4.

PARMESAN RISOTTO 5.

SAUTÉED GARLIC HERB KALE 5.

BRAISED BRUSSELS SPROUTS WITH FETA 5.

TRUFFLED TATER TOTS 6.

BRAISED WILD MUSHROOMS 8.

FRESH MAINE LOBSTER RISOTTO 9.