

## Appetizers

<p><b>Caesar Salad</b> ..... \$9 With or without white anchovies</p> <p><b>Sunset Farms Field Green Salad</b> ..... \$9 Great greens, balsamic vinaigrette, dried cherries, pecans, chevre</p> <p><b>Our Chef's Maryland Crab Cake</b> ..... \$14 The best you will ever eat!</p> <p><b>Chicken Liver Mousse</b> ..... \$8 Grape gelee, grilled baguettes</p>	<p><b>Duck Confit Bruschetta</b> ..... \$12 Grilled Peasant bread, Brie, duck confit, candied onion, fig paste, green apples</p> <p><b>Five Onion Bisque</b> ..... \$8 Goat cheese crouton, chive oil</p> <p><b>House made Mortadella</b> ..... \$12 Grilled baguettes, olives, local watercress, Manchego cheese, whole grain mustard</p>
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## Lunch Salads

<p><b>Grilled Hanger Salad</b> ..... \$15 Marinated grilled Angus hanger steak, greens, heirloom tomatoes, red wine vinaigrette, crumbled Maytag</p> <p><b>Mozzarella Plate</b> ..... \$12 House made mozzarella, heirloom tomatoes, roasted onion, olives, asparagus micro green salad</p> <p><b>Spinach Salad</b> ..... \$9 Sweet &amp; spicy cashews, oranges, red onion, Manchego cheese, lemon E.V.O.O.</p> <p><b>MbC Salad</b> ..... \$15 Meat, Bread, &amp; Cheese. House made mortadella &amp; mozzarella, panzanella salad</p>	<p><b>Arugula Salad</b> ..... \$10 Maytag bleu cheese, dried cranberries, poached pears, pear vinaigrette</p> <p><b>Crab Louie Salad</b> ..... \$17 Jumbo lump crab, sauce Louie, crisp lettuce, heirloom tomatoes, crispy leeks</p> <p><b>Warm Lobster Spinach Salad</b> ..... \$19 Warm butter poached lobster meat, spinach, red onion, asparagus, and brie with lemon virgin olive oil.</p> <p><b>Sunset Farms Buttercrunch Lettuce</b> ..... \$10 Roasted slab bacon, heirloom tomatoes, toasted walnuts, crumbled Maytag bleu, red wine vinaigrette</p>
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## Sandwiches

<p><b>Crouque Monsieur</b> ..... \$10 Peasant bread, gruyere, Dijon, smokehouse ham</p> <p><b>Tuna Salad</b> ..... \$9 Oat bread, fancy all white Tuna, ripe tomato, crisp lettuce</p> <p><b>Lobster Roll</b> ..... \$21 House made NE style roll, chilled lobster salad, baked beans, coleslaw</p> <p><b>Mortadella Grill</b> ..... \$13 Grilled Peasant bread, Mortadella, fresh mozzarella, Dijon, roasted onion, arugula</p>	<p><b>Turkey Baguette</b> ..... \$9 Crisp lettuce, ripe tomato, slab bacon, aioli</p> <p><b>Summer Grill</b> ..... \$12 Grilled sourdough bread, heirloom tomatoes, aged cheddar, brie, and arugula</p> <p><b>Great American Burger</b> ..... \$15 American Kobe, cheddar cheese, lettuce, tomato, red onion, and house made ketchup</p> <p><b>Duck Confit Grill</b> ..... \$14 Peasant bread, brie, fig paste, brie, apple butter</p> <p><b>Soft Shell Po' Boy</b> ..... \$15 Pan seared soft shell crab, shredded lettuce, ripe tomato, Cajun remoulade, red onion</p>
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## Entrées

<p><b>Diver Scallops</b> ..... \$15 Spring corn risotto, micro green salad</p> <p><b>Maine "Fricassée"</b> ..... \$16 Butter poached lobster, asparagus, sweet peas, orzo, oyster mushrooms, citrus beurre blanc</p> <p><b>Smoked Chicken Pasta</b> ..... \$15 Smoked chicken breast, andouille sausage, spinach, spicy Cajun cream, grana padano, ricotta salata</p>	<p><b>Grilled Lamb Lollipops</b> ..... \$14 Hoisin glazed, soba noodle salad, spicy peanut sauce</p> <p><b>Ravioli</b> ..... \$12 Sun dried tomato smoked mozzarella filled, sun-dried tomato &amp; summer squash, lemon, garlic confit, extra virgin olive oil</p> <p><b>Soft Shell Crab</b> ..... \$15 Sambal cabbage slaw, micro green salad, cilantro oil</p>
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