



Beginnings

- Tomato bisque with fresh mozzarella, saffron whipped cream, and basil chiffonade ** 6
- Spring greens tossed in balsamic vinaigrette, with roasted pear and gorgonzola cheese ** 6
- Polenta crusted Blue Crab cakes with tomato beurre blanc, roasted tomatoes and red chile aioli
- “Bacon and eggs” Madden’s maple smoked pork belly braised and crisped with a fried egg and jalapeno vinaigrette 10
- Classic Caesar salad with Parmegiana Reggiano and croutons *** 6
- Spinach salad tossed with roasted garlic-balsamic vinaigrette and brown butter, with peppered fresh goat cheese and roasted pepper relish ** 7
- Beef tenderloin medallions with avocado and a jalapeno-ginger soy dressing 12
- Romaine lettuce tossed with Maytag blue cheese dressing with Madden’s maple bacon, diced tomatoes, and Maytag crumbles ** 7

Entrees

- Seared spiced Maple leaf farms duck breast with scalloped sweet potatoes, brown buttered spinach and mushrooms and roasted pear relish 22
- Paella with Spanish chorizo, mussels, clams, shrimp, and a seared sea scallop in saffron bomba rice. ** 26
- House made braised beef short rib ravioli with roasted tomato sauce, carrots, Yukon gold potatoes, asparagus tips and Parmigiano Reggiano 25

Entrees

- Grilled 12 oz New York strip steak with roasted cauliflower risotto, oyster mushrooms, green beans and caramelized onion veal reduction ** 25
- Angel Hair pasta with all white crab meat, roasted tomatoes, white wine butter sauce, pesto, pine nuts, and Parmigiana Reggiano 21
- Roasted and grilled chicken with mashed potatoes, green beans, oyster mushrooms and smoked onion butter sauce ** 19
- Seared Sea Scallops with lobster-tomato risotto, fresh peas, herb salad tossed in brown butter and aged balsamic vinegar, with a tomato beurre blanc sauce ** 23
- Grilled filet of beef tenderloin with roasted garlic mashed potatoes, grilled asparagus, and veal stock reduction ** 25
- Sesame crusted tuna with shrimp pot-stickers, wasabi aioli, black pepper soy sauce, and watercress tossed with pickled ginger and jalapeno vinaigrette 27
- Chocolate, chile, and coffee rubbed beef tenderloin with white cheddar polenta, black bean relish, veal stock reduction, chile oil and roasted banana ** 27
- Seared snapper with a corn, crab, and avocado fritter, tomato beurre blanc, and an asparagus-sun dried tomato salad *** 24
- “Shrimp and Grits” grilled jumbo shrimp with Anson Mills organic stone-ground white cheddar grits and arugula tossed with Madden’s maple bacon and roasted red bell pepper vinaigrette *** 24

** Denotes Gluten- Free Items

*** Denotes Items that can be made Gluten-Free

Please ask your server about Gluten-Free dessert options

Executive Chef: Peter Madden
18% gratuity will be added to parties of 5 or more.

Owners: Peter and Tara Madden
Please provide advanced notice for separate checks.