

## antipasti

**fennel orange marinated olives** 4

**daily seasonal soup** 6

**parsnip soup** 6

crispy parsnips / walnut oil / chives

**baby greens** 7

carrot / shallot / fennel / balsamic vinaigrette

**caesar salad** 8

brioche croutons / parmesan cheese / lemon anchovy dressing

**spinach salad** 9

boiled egg / olives pickled / red onion / warm pancetta dressing

**asparagus salad** 9

frisee / crispy onions / shaved parmesan / mustard vinaigrette

**crispy calamari puttanesca** 9

tomato aioli / fried olives / capers

**smoked duck carpaccio** 15

boiled egg / olives / pickled red onions / warm pancetta dressing

## pasta

**mushroom fettuccini** 9/16

wild mushrooms / marsala / spinach

**rigatoni arrabiatta** 9/16

garlicky sausage / broccoli rabe / fresh mozzarella

**crab carbonara** 10/17

spaghetti / virginia ham / egg / peas / black pepper

**lamb meatball** 12/20

lamb bolognese / mint pesto / ricotta salata / fusilli bucati

**asparagus risotto** 8/14

virginia ham / cippolini onion / mascarpone

**frutti di mare** 14/21

seasonal fish / shrimp / mussels / saffron tomato broth / linguini

## secondi

**half roasted chicken** 19

pesto mashed potato / grilled asparagus / fennel sauce

**mahi mahi** 22

braised flageolet beans / garlicky spinach / roasted tomato vinaigrette

**wild steelhead salmon** 25

creamy fennel and leek risotto / tapenade

**rockfish** 26

asparagus and fingerling potato hash / lemon caper butter

**porchetta** 25

braised cabbage / potato / crispy skin / white wine jus

**local bistro filet** 27

potato gratin / arugula / roasted tomatoes / gorgonzola demi glaze

**braised veal osso bucco** 30

red onion sage polenta / citrus gremolata / red wine tomato reduction

## sharable

**mussels** 10

garlic / saffron broth / white wine / fennel sausage

**wild mushroom flatbread**

10

mozzarella / truffle / chives

**prosciutto flatbread** 12

caramelized onions / ricotta / arugula / fig vincotto

**artisan charcuterie** 12

mortadella / prosciutto / salume rosa / flatbread

**farmhouse cheeses** 13

monocacy ash goat / palmyra cheddar / mountain gorgonzola / flatbread

## contorni 5

wild mushrooms

red onion sage polenta

pesto mashed potatoes

grilled asparagus

broccoli rabe

braised cabbage

potato gratin

Chef ~ Paul Healey   Sous ~ Kevin Boxx

Please advise your server of any food allergies prior to ordering. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.