

# appetizers

## GRILLED EASTERN SHORE PORK BELLY

Griddled corn bread, smoked cabbage slaw, bourbon BBQ, and shaved jalapeno

14

## ARTISAN CHARCUTERIE

Artisan prepared cured and dried meats, house made pickles and condiments with sliced baguette

10/18

## FARMSTEAD CHEESE

Local and domestic cheeses and house made accompaniments with sliced baguette

10/18

## FRIED GREEN TOMATOES

Blackeyed pea salad, smoked tomato mayo, and crisp VA country ham bits

11

## SEARED ATLANTIC YELLOW FIN TUNA

Cucumber, radish, golden beet, and basil oil

15

## MARYLAND CRAB DIP

Classic Eastern Shore recipe with sliced baguette

14

## GRILLED GULF SHRIMP

House made chorizo-red potato hash, charred red pepper-EVOO emulsion

14

## CALAMARI

Flash-fried, tomato-basil sauce, and house made remoulade

12

# soups & salad

French Onion Au Gratin 7

Maryland Crab 5.5/8

Cream of Crab 6/9

Soup Du Jour 5/7

## MOUNTAIN HOUSE

Baby lettuces, cucumber, tomato, marinated mushrooms, and carrot. Choice of house made dressing

7

## CLASSIC CAESAR

Romaine hearts, house made Caesar dressing, garlic croutons, and parmesan cheese

8

## GREEK "WEDDING"

Romaine hearts, Kalamata olives, cucumber, tomato, red onion, imported feta, and herbed vinaigrette

12

## SUMMER SALAD

Baby arugula, radish, roasted corn, peaches, Goat Lady Dairy chevre, pecan-cornbread crumbles, and honey-citrus vinaigrette

9

Add: Chicken 6

(3) Shrimp 10

Salmon 10

Yellow Fin Tuna 10

Flat Iron Steak 13

# entrées

## JUMBO LUMP CRAB CAKES

Hand cut sea salted French fries, creamy slaw, and Cajun remoulade  
MARKET PRICE

## GULF GROUPER

Corn flour dusted and pan fried, grilled zucchini, sweet corn sauce,  
charred red pepper-EVOO elulsion, and crispy VA country ham

25

## FROGMORE STEW

Grouper, Chesapeake oysters, shrimp, andouille sausage, red potato, and corn in an Old Bay broth

27

## SHRIMP & GRITS

Real stoneground grits with smoked gouda in a tasso ham gravy

26

## GRILLED ATLANTIC SALMON

Hickory syrup glazed, blackeyed pea salad, grilled Lacinato kale, and boubon-black pepper BBQ sauce

24

## FLAT IRON STEAK

Ancho-molasses marinated and grilled, corn-green bean succotash, charred Vidalia onion rings, and chimichurri

25

## FILET MIGNON

Grilled asparagus, bourbon demi glace, and cornbread-Point Reyes bleu cheese crumbles

32

## NY STRIP STEAK

Grilled asparagus, bourbon demi glace, and cornbread-Point Reyes bleu cheese crumbles

34

## DRY AGED EASTERN SHORE PORK CHOP

Long cooked green beans with pork belly, charred Vidalia onion rings, and smokey tomato gravy

25

## PAN ROASTED RACK OF NZ LAMB

Minted farro “risotto” with sweet peas, roasted rainbow carrots, and pinot noir lamb glace

28

## HICKORY SMOKED AND ROASTED ½ CHICKEN

“Stir fried” Lacinato kale with Vidalia onion, bourbon-peach gravy, and pecan-cornbread crumbles

25

## BLACKENED CHICKEN PENNE

Tasso ham, peppers, red onion, parmesan cheese, and Cajun spiced cream

22

## sides for the table

Grilled Asparagus  
Stoneground Grits with Smoked Gouda  
Hand Cut Sea Salted French Fries  
Corn-Green Bean Succotash  
Herb Roasted Red Potatoes

7

Please, No Substitutions.

20% Gratuity added for parties of 7 or more. Split Plate Fee 7