

Starters

Tomato Meatball Soup, our Flemish style carrot-tomato with our Fricadelles 7.

Bunny Bites our version of chicken fingers: breaded rabbit loin with a spicy carrot dipping sauce 12.
add \$1 for Thai-ginger or Buffalo style

Oysters ½ dozen cold water oysters with our wasabi caviar mignonette 16½.

Escargot snails sautéed in butter, garlic, shallot, parsley and chervil served over brioche toast 13.

Fricadelles Flemish style pork and veal meatballs, glazed in brown beer and chervil with bread 9½.

Disco Frites pomme frites baked with brie, mornay, worcestershire demi glace, roasted tomato ketchup 10.

Scallop Brochette grilled sea scallops wrapped in bacon with lemon horseradish aioli 12½.

Buffalo Mozzarella Sticks buffalo mozzarella, panko breaded and fried; served with marinara 11.

Crispy Artichokes cornmeal dusted, long stem artichoke hearts and lemon 11.

Wings oven-roasted, never fried, jumbo chicken wings; choose from: cinnamon, rosemary-roasted garlic, Thai-ginger, barbecue, or hot sauce 13.

Salads

Green mixed greens, tomato, carrot, cucumber, radish, chervil-shallot vinaigrette 8½.

Chèvre Chaud warm goat's milk brie atop crostini, honey, apples, pecans, arugula, thyme vinaigrette 13.

Tuna Niçoise wood grilled albacore, tomatoes, hard boiled egg, castelvetro olives, haricot verts, radish, red onion, parsley potatoes, croutons, boquerones, baby arugula, red-wine vinaigrette 19.

Duck wood grilled duck breast, poached cherries, honey goat cheese, mixed lettuce citrus vinaigrette 16½.

Chicken cilantro-lime vinaigrette, poblanos, corn salad, pico de gallo, queso fresco, avocado, Nexdoritos 17½.

Grilled Wedge wood grilled bibb lettuce, Benton's bacon, tomato, red onion, bleu cheese 12.

add the following to any salad: portobello 4. chicken breast 7. scallops 8. strip steak 10. tuna steak 10.

Sandwiches and Such

Served with greens

Croque Madame pain au lait, toasted with aged gruyere, city ham, mornay sauce and a fried egg 14.

Pulled Goat slow braised goat, poblano peppers, toasted roll, basil jalapeño slaw, pickled cucumbers 13½.

Quack sliced, wood grilled duck breast, arugula, country ham, tart cherry vinaigrette 15.

Chesapeake Po' Boy cornmeal fried catfish, cabbage, tomatoes, pickles, remoulade, basil jalapeño slaw 15.

Dürüm Kebab roasted lamb and veal OR roasted chicken, yogurt, red cabbage, carrots, tomato, onion and cucumber wrapped in lavash 11.

Spicy is optional. Bulgarian feta add \$2.

Benton's L.T. hickory smoked bacon, bibb lettuce, plum tomato and mayonnaise on pain au lait toast 12.

Prime Burger 8oz of our own unique blend of ground, USDA Prime steak cooked on our wood grill 12.

Game Burger experience an ever changing exotic burger, ask about today's preparation 16.

Regular Toppings \$1 ea: caramelized leeks, beer braised onions, blue cheese, poblano peppers, pico de gallo, queso fresco, avocado OR a fried egg

Premium Toppings \$2 ea: Benton's bacon or country ham, city ham, aged cheddar, aged gruyere, goat cheese OR portobello mushroom

Mussels

Served with Pomme Frites and bread 18½.

Ostend fennel, celery, onions, sorrel, parsley, chervil, mustard, white wine, cream

Drunken dark beer, chorizo sausage, red pepper, shallot, garlic, chervil

Moule Rouge marinara, basil, white wine, garlic

Crocus and Cream saffron, piquillo peppers, parsley, white wine, cream

Far East spicy Thai chilies, ginger, scallion, wine

Dirty bacon, red onion, blue cheese, white beer

Provincial white wine, garlic, shallot, herbs

\$4 supplement for the addition of escargot to any mussel bowl

Meals

Carbonade Flamande Flemish style tender beef stew braised with onions and dark Belgian ale, served with Stoemp, a traditional mashed root vegetable and potato medley 21.

Strafford Schnitzel wood grilled pork chop covered in jäger sauce (bacon, capers, onion, mustard, white wine and cream) served with apple-kraut, potato pancake, cucumber and bread 28.

Hobbit Ribs this is not like American barbecue, please allow at least thirty minutes or more for these wood roasted baby back ribs accompanied by basil jalapeño slaw, Pomme Frites, and samurai sauce 29.

Steaks-Frites all natural strip steak from the wood grill with a Worcestershire demi-glace and Pomme Frites 28½.

Waterzooi scallops, white fish and mussels poached in white wine with celery root, leeks, carrots, red potatoes, herbs and a touch of cream 28.

Omelet braised leeks, goat cheese, and herbs served with red potatoes and salad 13½. add \$3 for egg white only

Herbivore grilled portobello mushrooms layered and baked with aged gruyere, roasted plum tomato, caramelized leeks and artichoke hearts drizzled with 30 year old balsamic vinegar and chive oil 18½.

Taqueria

Enjoy ½ price tacos every night from 10pm - Midnight

Catfish Tacos cornmeal fried, Chesapeake catfish, sliced avocado, pico de gallo, salsa verde 12.

El Picador crispy confit pork belly, white onion, cilantro, salsa roja, queso fresco, two corn tortillas 12.

Ortega Tacos three homemade crispy corn tortilla shells, seasoned ground beef, salsa, sour cream, queso fresco, green cabbage, pico de gallo 11.

Carnitas smoked and braised pork, white onion, salsa verde, cilantro, two soft corn tortillas 12.

Chivo braised goat, pico de gallo, pickled peppers, white onion, cilantro, two soft corn tortillas 12.

Portobello mushroom, poblano peppers, salsa verde, pico de gallo and queso fresco 12.

Tuna Tacos wood grilled albacore, pico de gallo, green cabbage and samurai sauce 14.

Tres Flautas crispy corn tortillas rolled with chipotle shredded chicken, sour cream and twin salsas 12.

add sliced avocado to any tacos for \$1

Sides

Brussels Sprouts bacon and shallots 8.

Basil-Jalapeño Slaw cabbage, carrot 4.

Corn Salad radish, hearts of palm, cilantro 5.

Pomme Frites yukon gold potatoes, remoulade 4.

Cheese

Every Sunday is 1/2 Price Cheese Day

- Capra Honey Goat** Belgium, goat, soft this liquid gold is your gateway drug to a love affair with cheese 7½.
- Pierre Robert** France, cow, soft, bloomy rind decadent triple cream with a rich and buttery flavor. not your local D.J. 8.
- Castelbelbo** Italy, cow, sheep, goat, soft, bloomy rind subtle grassy and mushroom flavors with a pleasant lactic tang 8.
- Parish Hill Hermit** Vermont, raw cow, semi-firm cider and beer washed, mild, nutty flavors and earthy vegetal notes 8.
- Moliterno al Tartufo** Italy, raw sheep, semi-firm abundant black truffle flavor, salty and tangy with a earthy finish 8.
- Briar Rose Lorelei** Oregon, goat, semi-soft Stout washed for a mild rind with clean and citrusy flavors 7½.
- Birchrún Fat Cat** Chester County, PA, raw cow, semi-firm aged 60 days, really taste the terroir of Chester county 7½.
- Flory's Truckle** Missouri, raw cow, firm big, rich, bandage wrapped cheddar from a single, tiny herd of happy cows 7½.
- Roquefort** France, raw sheep, semi-firm Pliny the Elder first wrote about this cheese in 79 AD, so you know it's good 8.
- Birchrún Blue** Chester County, raw cow, semi-firm buttery texture and decadent flavor. Be green, support local 7½.
- Birchrún Old Blue** Chester County, raw cow, semi-firm this wheel has been aged for 8 months in their caves 8.

Charcuterie, Salumi and Ham

all our meats come from happy pigs, so we can feel good about eating them

- Cerveza Seca** Brooklyn fermented slowly with brown ale and sea salt allows this pork salami to shine 7.
- Red Table Meat Co. Extra Vecchio** Brooklyn clean pork flavor, made with white wine garlic and black pepper 7.
- Chorizo Largo** Brooklyn pork, garlic, paprika, spices and the mojo from happy, all natural pigs 7.
- Dodge City Salame** Indianapolis amazing, hand cut pork salami made with fennel pollen and pink peppercorns 8.
- Country Ham** Benton's, Tennessee salt cured and smoked ham, hung to dry the old fashioned way 7.
- Cabecero de Lomo Ibérico de Bellota** Spain Ibérico pigs are some of the best in the world, grazing upon a strict diet of acorns, chestnuts and woodland grasses. Paprika and garlic are added during the curing 15.

Snacks

- Kaas** cubed aged gouda 4. | **Salami** cubed dry salami 4. | **Kaas and Salami** 4.
- Boquerones** vinegar cured anchovy fillets, piquillo-parsley salad, sherry vinegar, extra virgin olive oil 9½.
- Mixed Olives** Castelvetrano and Cerignola olives in a light brine along with oil cured Black Beldi olives 6.
- Spicy Almonds** California almonds roasted with our blend of cinnamon, cayenne and chocolate 3½.
- Marcona Almonds** roasted with sea salt and extra virgin olive oil 4½.