

Dinner

Tomato and Shrimp Linguini

fresh North Carolina shrimp, sun gold tomatoes,
garlic, basil, crushed red pepper and extra virgin olive oil
with Parmesan cheese...15.95

Fettuccini

summer sweet corn, bacon and shiitake mushrooms
in a light cream sauce with Parmesan cheese...13.95

Ravioli Pugliese

Italian sausage and fennel ravioli, chick peas,
garlic, tomato sauce, spinach and Pecorino-Romano cheese...14.95
Chianti "Cetamura," Coltibuono, Tuscany, Italy, 2008 glass 7.00 / bottle 28.00

Orecchiette with Grilled Chicken

basil pesto, cherry tomatoes and Parmesan cheese...13.95
Viognier, Cline, CA, 2008 glass 8.00 / bottle 32.00

Jumbo Lump Crab Cakes

corn and tomato Chesapeake and Tom's potatoes
single...14.95/double...19.95
*Viognier, Cline, California, 2008
glass 8.00 / bottle 32.00*

Grilled Ribeye Steak

14 ounce Ribeye steak served with mashed potatoes,
sautéed spinach and garlic...23.95
*Cabernet Sauvignon, Louis M. Martini, Sonoma County, CA, 2007
glass 10.00 / bottle 40.00*

Pan Seared Wild Massachusetts Rockfish

summer tomato salad with Greek feta cheese, oregano,
extra virgin olive oil, arugula and balsamic ...19.95

Herb Roasted Half Chicken

garlic-thyme mashed potatoes, sugar snap peas
and roasted chicken jus...12.95
Viognier, Cline, California, 2008 glass 8.00/bottle 32.00

Bristol Bay Sockeye Salmon

fava bean and roasted tomato sauce with rice pilaf...18.95
*Côtes-du-Rhone Blanc "Belleruche," M. Chapoutier, Rhône Valley, France, 2008
glass 8.00 / bottle 32.00*

Eggplant Parmesan

breaded eggplant topped with marinara sauce, fresh mozzarella,
Parmesan and basil served with sautéed spinach...13.50

Bratwurst

local veal bratwurst, beer braised sauerkraut, mustard
and German potato salad...11.95
Sam Adams Boston Lager 5.75

Grilled Alaska Halibut

yellow heirloom tomato gazpacho
with cilantro and radish slaw...18.95

Tequila-Lime Marinated Hanger Steak

grilled corn salsa with roasted pasilla peppers
and gold potato wedges...16.95
Merlot, Errazuriz, Curicó Valley, Chile, 2008 glass 7.75/bottle 31.00

Grilled Porterhouse Pork Chop

Edna's potato salad, green beans and pickled red onions...16.50
*Pinot Noir, Estancia, Pinnacles Ranches, Monterey, California, 2008
glass 10.00/bottle 40.00*

Pan Seared Sea Scallops

jalapeño corn cream, Surryano ham,
sun gold and fried green tomatoes...17.95

*Join us in celebrating the bounty of the season!
Our chef features produce from farms in Virginia, Maryland and Pennsylvania. These items are featured
throughout today's menu, which includes beefsteak and sun gold tomatoes, corn, greens, peaches,
blackberries, zucchini, squash, blueberries, green beans, beets, herbs, mushrooms, melons and eggplant.*