



## CAFÉ AND BAR MENU

### SMALL PLATES

**“STUFFIES”,** CHORIZO, LEMON **5**

**THAI SQUID,** PAPAYA SALAD, CHILIES, LIME **5**

**P.E.I MUSSELS,** WHITE WINE AND GARLIC, FENNEL, TOMATOES **5**

**SHRIMP DUMPLINGS,** SCALLIONS, FERMENTED BLACK BEAN SAUCE **5**

**YUCATAN TUNA SOUP,** TOMATILLOS, POBLANOS, CILANTRO, TORTILLAS, CREMA **5**

**TRIO OF DEVEILED EGGS,** TRADITIONAL, MARYLAND CRAB, HOUSE CURED LOX AND CAVIAR **6**

### APPETIZERS, SOUPS, SALADS, AND SANDWICHES

**NEW ENGLAND SEAFOOD CHOWDER,** CLAMS, WHITE FISH, BACON **6/8**  
*(FEATURED IN WASHINGTONIAN MAGAZINE'S TOP 40 DISHES FOR 2010)*

**SOFT LETTUCE SALAD,** BOSTON BIBB, RED OAK, DIJON VINAIGRETTE, GRUYERE **7**

**ROMAINE SALAD,** AVOCADO, CABBAGE SLAW, BUTTERMILK LIME DRESSING **7**

**ARUGULA SALAD,** SUNCHOKE PICKLES, SHAVED PARMESAN, SHERRY VINAIGRETTE **7**

**WEDGE SALAD,** EGGS, BACON, TOMATOES, GRILLED ONIONS, MAYTAG BLUE **7**

**FISH AND CHIPS,** BEER BATTERED COD, COLE SLAW, MALT VINEGAR **15**

**FISH TACO,** GRILLED MAHI MAHI, BLACK BEANS, SALSA, AVOCADO **14**

**TUNA NICOISE,** BIBB LETTUCE, EGGS, BEANS, OLIVES, FINGERLINGS, ANCHOVIES **21**

**JUMBO LUMP CRAB CAKE SANDWICH,** HAND CUT FRIES, COLE SLAW, TARTARE **18**

**REUBEN,** HOUSE CURED LOCAL PORK PASTRAMI, SAUERKRAUT, RYE BRIOCHE **7**

**HAMBURGER,** HOUSE MADE BRIOCHE, CHOICE OF CHEESE **8** / WITH BACON **9**

### DESSERTS

**STRAWBERRY RHUBARB CRISP,** VANILLA ICE CREAM, CRISPY CINNAMON PHYLLO **7**

**EASTERN SHORE CARAMEL CAKE,** DARK CHOCOLATE GANACHE, CANDIED PECANS **7**

**CHEESECAKE,** COCONUT LIME CHEESECAKE, MACADAMIA CRUST CARAMELIZED PINEAPPLE **6**

**HOMEMADE ICE CREAM OR SORBET,** CHOICE OF 3, PISTACHIO CHOCOLATE CHIP BISCOTTI **5**

*“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.”*

