

Specials

Soup and Salads

Foxhill Onion Soup Gratinée 10 GF

Madeira, Cognac, French Baguette, Gruyère Cheese, Provolone

Classic Caesar Salad 11

Fresh Romaine, Croutons, Parmesan Crisp,
White Anchovies, House Caesar Dressing

European Crudité Salad 14 GF

Fresh Baby Lettuces, Carrots, Celeriac, Red Cabbage, Heirloom Tomatoes,
Persian Cucumber, each in Their Own Dressing

Fresh Summer Salad 14 GF

Organic Arugula, Kohlrabi, Fennel, Blueberries, Candied Pistachios, Goat Cheese Crumbles,
Maple Dijon Vinaigrette

Entrée Salad 22

Mixed Greens or Caesar Salad

with your choice of Grilled Chicken Breast, Grilled Shrimp, Grilled Salmon or Beef Tenderloin

BE THE CHEF!

Compose your own Entrée with Two Sides and a Sauce

Grilled Wild Canadian Salmon Fillet 5 oz. 22 GF

Sustainable and Environmentally Friendly

Pan Seared North Carolina Rainbow Trout Filet Amandine 22 GF

Fresh Herbs and Lemon

Grilled Jumbo Diver Scallops, Cape Cod 29 GF

Spiced and Marinated Rotisserie Chicken 22 GF

Grain-Fed Joyce Farms Heritage, Choice of White or Dark Meat

New Zealand Rack of Spring Lamb, Dijon Mustard and Juniper Berries 28 GF

Seared and Roasted, Grass-fed Prime New Zealand Lamb

Grilled 5 oz. Black Angus Beef Filet Mignon 30 GF

SEASONAL SIDES

Asparagus GF, Sautéed French Beans GF, Steamed Broccoli GF, Heirloom Carrots GF,
Baby Button Mushrooms GF, Sautéed Garlic Baby Spinach GF, Oven Roasted Tomato GF,
Vegetable Medley GF, Roasted Heirloom Squash GF, English Peas GF

Sweet Potato/French Fries GF, Chives Mashed Potatoes GF, Baked Potato GF, Baked Sweet Potato GF,
Wild Rice Medley GF, Quinoa Pilaf GF, Roasted Potatoes GF

Red Wine Sauce GF, Beurre Blanc GF, Dijon Sauce GF, Maker's Mark Demi-glace GF,
Tomato and Tarragon Sauce GF, Mushroom and Cognac Cream Sauce GF

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

08/13/2021

Small Things

Southwestern Grilled Large Gulf Shrimp 18 **GF**
On a Bed of Shaved Fennel, Mandarin Orange, Shaved Baby Carrots, Ninja Radishes
Honey-Citrus Dipping Sauce

Burrata and Heirloom Tomato Salad 16 **GF**
Organic Arugula, Fresh Basil, Aged Balsamic and EVOO

Jumbo Shrimp Cocktail (3) 18 **GF**
Poached and Peeled in House, Homemade Vodka Cocktail Sauce

Traditional Peruvian Ceviche 16 **GF**
Corvina, Tuna, Prawns, Ginger, Red Onion, Celery and Lemon

Tricolor Vegetarian Terrine 14 **GF**
Young Greens, Spinach and Broccoli, Cauliflower and Carrot, Fresh Herbs sauce

Avocado and Sun-Dried Tomato Spring Rolls 14
Cilantro, Tamarind-Cashew Dipping Sauce

Crispy Chesapeake Oysters 24
Fried Oysters with Remoulade Sauce and a Cowboy Vinaigrette

Larger Things

Summer Vegetable Bouquet 20 **GF**
Baby Fennel, Artichokes, Fresh English Peas, Asparagus, Snow Peas,
Baby Corn, Heirloom Carrots, Fresh Herbs and EVOO

Pan Seared Dover Sole Filet 38 **GF**
Heirloom Carrots, Asparagus, Roasted Peewee Potatoes
Lemon Butter Sauce and Fresh Lemon

Duo of Jumbo Lump Crab Cakes 34
Tangy Coleslaw, Heirloom Carrots, Wilted Baby Spinach,
Chives Mashed Potatoes and Tarragon-Shallot sauce

Linguini Alle Vongole 26
Little Neck Clams, Garlic, White Wine, Butter, Wild Oregano,
Heirloom Cherry Tomatoes and Shaved Parmesan

Free Range Frenched Chicken Breast with Honey-Horseradish 22 **GF**
Asparagus, Spring Squash,
Chives Mashed Potatoes and Red Wine Sauce

Duo of Quebecois Veal Tenderloin Medallions 28 **GF**
French Beans, Roasted Heirloom Squash,
Potato Croquette, Mushroom and Cognac Cream Sauce

Angus Chateaubriand 30 **GF**
Sliced Chateaubriand with Roasted Peewee Potatoes, Baby Greens,
Heirloom Cherry Tomatoes, Grilled Sweet Corn, Your Choice of Sauce