

Starters

Soup of the Day 8

Prepared Daily, Ask your Server

Foxhill Onion Soup Gratinée 12

Madeira, Brandy, Beef Stock, French Baguette, Swiss and Provolone

Classic Caesar Salad 14

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

Cherrywood Smoked Salmon Plate 22

Mini Bagel, Capers, Cream Cheese, Cucumber, Red Onion, a Shot of Aquavit
Lemon, Fresh Farm Hard Boiled Egg and Chives

Belgian Endive and Mâche Salad 18

Pickled Autumn Moon Asian Pear, Roquefort Cheese, Toasted Walnuts, House Dressing

Spring Wedge Salad 18

Baby Iceberg Lettuce, Turkey Bacon, Green Apple, Aged Beemster Goat Gouda Cheese,
Jicama, Dried Cranberry, Toasted Almonds and Ranch Dressing

Organic Red, Pink and Gold Beet Salad 18

Mâche, Frisée, Bucheron Log Goat Cheese, Pickled Shallots, Caramelized Pecans and Dijon Vinaigrette

European Crudité Salad 16

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

Pascal's Chicken Liver Mousse with Port Wine and Raisins 18

Cornichons and Toasted Brioche Bread

Jumbo Shrimp Cocktail (3) 22

Poached and Peeled in House,
Homemade Vodka Cocktail Sauce

Maryland Jumbo Lump Crab and Avocado Napoléon 24

Scallions, Sriracha, Sesame Oil, Yuzu Juice, Ginger, Peanuts, Krupuk and Fresh Herbs

Marinated Poke Ahi Tuna 24

Wonton Crisps, Soy Ginger Sauce, Sriracha Aioli, Avocado, Green Onion, Cilantro,
Sesame Seeds, Nori Furikake

Avocado, Atlantic Salmon and Smoked Salmon Spring Roll 22

Dill, Shallots and Lemon Dipping Sauce

Lightly Breaded Golden Fried Calamari 18

Chipotle Marinara Sauce and Fresh Lemon

Peruvian Bay Scallops au Gratin 20

Organic Baby Spinach, Noilly Prat Vermouth, Saffron, Heavy Cream, Gruyère Cheese

***Dairy Free** 

***Gluten Free** 

WE DO NOT GUARANTEE ANY MEAT "MEDIUM WELL" OR ABOVE

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

03/07/2025

Entrées

Entrée Salad 34

Mixed Greens or Caesar Salad

with Choice of Grilled Chicken Breast, Grilled Shrimp, Grilled Salmon or Beef Tenderloin

Tuscan Gnocchi Stuffed with Tomato and Mozzarella Cheese 30

Organic Lacinato Kale, Sundried Tomatoes, Garlic, White Wine, Fresh Basil, Cashew Cream, Black Truffle Dust and Shaved Parmesan Cheese

Pan Seared Monkfish Loin with a Courvoisier Lobster Sauce 30 **GF**

Sauteed Organic Baby Spinach, Heirloom Carrots, Succotash, Horseradish Mashed Potatoes

Duo of Maryland Jumbo Lump Crab Cakes 42

Tangy Coleslaw, Heirloom Carrots, Sauteed Spinach, Horseradish Mashed Potatoes
Tarragon-Shallot Sauce

Garlic and Fresh Herbs Scampi Linguini 32

Garlic, Shallots, White Wine, Succotash, Marinara Sauce, Asparagus and Shaved Parmesan

Veal Schnitzel with Lemon Butter Sauce and Capers 30

French Beans, Braised Red Cabbage, Heirloom Carrots and French Fries

Duck Leg Confit on a Bed of Beluga Lentils 32 **GF** **V**

Black Truffle Veal Bratwurst, Heirloom Carrots, Pearl Onions, French Beans, Peewee Potatoes

Oven Roasted Berkshire Pork Medallions Wrapped in Applewood Smoked Bacon 30 **GF** **V**

Oven Roasted Tomato, Wild Mushroom Medley, Heirloom Carrots, Potato Pancakes and Demi-Glace

Roasted Rosemary Infused Airline Chicken Breast 30 **GF** **V**

Succotash, Braised Red Cabbage, Asparagus, Wild Rice Medley and Barolo Wine Reduction

14 Oz Slow Roasted Lamb Shank in Barolo Reduction 30 **GF**

French Beans, Heirloom Carrots, Heirloom Cauliflower and Horseradish Mashed Potatoes

Black Angus Chateaubriand 44

Sliced Chateaubriand with Oven Roasted Tomato, Grilled Vegetables and Braised Red Cabbage
Potato Croquette and your Choice of Sauce

BE THE CHEF!

Compose your own Entrée with 2 Sides OR a Side Salad

Grilled, Blackened or Pan Seared Fish (Choose One)

Faroe Island Salmon Filet (Denmark) 28

Branzino Filet (Spain) 32

Rockfish Filet (Chesapeake Bay, Maryland) 36

Diver Sea Scallops 42

Pan Seared Carolina Mountain Trout Filet 26

Toasted Almonds, Champagne-Lemon Sauce, Fresh Herbs and Lemon

Marinated Rotisserie Chicken 26

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

Grilled 7 oz. Black Angus Beef Filet Mignon 44

Grilled Australian Lamb Chops 44

SEASONAL SIDES

Asparagus, French Beans, Steamed Broccoli, Heirloom Carrots, Grilled Vegetables,
Roasted Balsamic Brussel Sprouts, Succotash, Heirloom Cauliflower, Sauteed Spinach,
Braised Red Cabbage, Roasted Squash, Oven Roasted Tomato, Ratatouille Niçoise, Wild Mushroom Medley

Sweet Potato/French Fries, Horseradish Mashed Potatoes, Baked Potato, Baked Sweet Potato,
Wild Rice, Quinoa Pilaf, Potato Croquettes, Potato Pancakes, Beluga Lentils

Barolo Reduction Sauce, Champagne-Lemon Sauce, Porcini Mushroom Sauce,
Dijon Sauce, Demi-Glace, Cognac and Peppercorn Cream Sauce, Courvoisier Lobster Sauce

All Items in this Box are Gluten Free