

## SNACKS & SHARES

### CHEESE BOARD 18

a daily selection of three artisan cheeses, grilled bread, house condiments

### BUTCHER'S BOARD 19

a daily selection of artisan cured meats, salamis, and/or patés, grilled bread, house condiments

### FARM BOARD 22

a combination of artisan cheese, cured meats, salamis, and/or patés, grilled bread, house condiments

### DEVILED EGGS 7

pancetta and smoked paprika

### CRAB & ARTICHOKE DIP 12

baby artichoke hearts and lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

### CHICKEN WINGS

#### small 11 / large 17

fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce



## SOUPS

### BUTTERNUT SQUASH BISQUE 8

### MARYLAND CRAB SOUP 8

### SOUP OF THE DAY A.Q.

## BEGINNERS

### GRILLED ARTICHOKE 10

lemon aioli dipping sauce

### POLENTA AND MEATBALLS 12

brisket, chuck, and ground pork sausage braised in pomodoro sauce served over polenta, pecorino cheese

### OYSTERS ON THE HALF SHELL A.Q.

over ice with lemon, cocktail sauce and/or cucumber mignonette

### CAULIFLOWER POPCORN 9

cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce

### MUSSELS 13

one pound of pan-steamed mussels with tomato, garlic, and chorizo sausage, grilled bread

### FRIED OYSTERS 13

five oysters dredged in cornmeal and flour and fried served with creole tartar sauce

### DUCK CONFIT RILLETTES 10

confit of Jurgielewicz Farms duck leg cracked black pepper, grilled bread, pickled onions

### CRAB RAGOONS 12

fried wonton wrapped crab and artichoke spread served with an Asian dipping sauce



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## SALADS

### BEET SALAD small 10 / large 15

citrus braised beets served chilled with arugula, chevre goat cheese crumbles, and puffed quinoa, lemon-basil vinaigrette

### CAESAR SALAD small 9 / large 13

hearts of romaine lettuce, torn bread croutons, shaved parmesan cheese, caesar dressing

### KALE & BRUSSELS SPROUTS SALAD small 10 / large 14

shaved kale and brussel sprouts, chopped bacon, toasted almond pieces, grated pecorino romano cheese, maple-syrup balsamic vinaigrette

### AUTUMN SALAD small 10 / large 15

petite greens, caramelized acorn squash, spiced pecans, pomegranate seeds, seedless cucumber, pomegranate-ginger vinaigrette

### COBB SALAD small 10 / large 15

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

add grilled chicken 7 / grilled shrimp 3½ each /  
salmon fillet 11 / bistro fillet 11

# MAINS

## HONEY-GINGER SALMON 23

roasted Atlantic salmon fillet, honey and ginger glaze, coconut rice, stir-fried vegetables

## SHRIMP & GRITS 23

jumbo shrimp, goat cheese grits, andouille sausage, creamy etouffé sauce, diced scallions

## WAGYU BEEF FILET 24

sous vide Wagyu sirloin filet, char-grill finished, side-winder fries, horseradish-parmesan cheese aioli

## GARLIC-PARMESAN SPAGHETTI SQUASH 19

spaghetti squash tossed with garlic, fresh herbs, and forest mushrooms, finished with parmesan cheese

## JW CHICKEN 22

crispy roast semi-boneless chicken breast, salsa verde, pan-fried creamer potatoes, rosemary

## SHORT RIBS 25

with a cipolini onion jus, mashed potatoes, and caulilini, fried onion ring garnish

## RIBEYE STEAK 35

14 ounce ribeye grilled or blackened served with a mushroom sauce and fried brussel sprouts

## RAINBOW TROUT 19

grilled rainbow trout fillets and an herb and Dijon butter served with a butternut squash and potato pave gratin

## SEAFOOD IMPERIAL 25

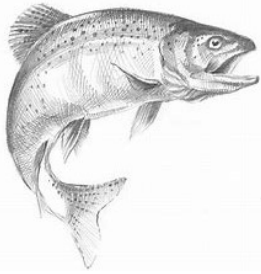
crab, shrimp and scallops baked in our zesty imperial sauce and served with zucchini cakes with crème fraiche

## WILD BOAR RAGOUT 19

braised boar shoulder, mirepoix vegetables, strozzapreti pasta, pecorino cheese

## LOBSTER SHEPHERD'S PIE 25

Maine lobster meat, lobster-tomato sauce, carrots, onions, peas, and dill topped with mashed potatoes and baked



# PIZZA

## MARGHERITA 15

crushed tomatoes, mozzarella cheese, fresh basil

## SHRIMP SCAMPI 16

½ pound of shrimp, garlic butter, scallions, mozzarella and parmesan cheese

## CHIPOTLE CHICKEN 16

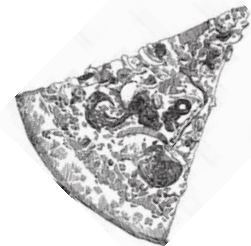
chipotle-pesto BBQ sauce, pulled chicken, bacon, pepper jack cheese black bean and corn salsa, avocado, cilantro lime crema

## SALSICCIA 16

tomato sauce, fennel sausage, roasted fennel, mozzarella

## CHEESY CAULIFLOWER 16

ricotta, parmesan, taleggio, pecorino, and mozzarella cheese, roasted and pickled cauliflower, salsa verde, zataar spices



# SIDES

## GRILLED BROCCOLINI 6

## GOAT CHEESE GRITS 6

## MASHED POTATOES 6

## GRILLED CAULILINI 6

## JW POTATOES 8

## FRIED BRUSSEL SPROUTS 8

## ZUCCHINI CAKES 6

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# SANDWICHES

## THE GRILL BURGER 15

brisket-chuck blended ground beef, tomato-bacon-onion jam, gruyere cheese, lettuce, brioche roll, fries

## BLACKENED CHICKEN WRAP 15

blackened chicken breast, guacamole, black bean and corn salsa, pepper jack cheese, spinach tortilla wrap, fries

## GRILLED SALMON "B.L.T." 18

grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, grilled broccolini