

# *(SAMPLE MENU)*

## *Menu*

### **Starters**

**REHOBOTH BAY OYSTERS ON THE HALF SHELL** half dozen, mignonette, lemon \$12

**MIDDLENECK CLAMS** ham hock, black-eyed peas, preserved peppers \$14

**FONDUE** grilled bread, veggies, pinchos \$10

**WINGS** spicy paprika dust, celery hearts, bleu cheese \$9

**DAY BOAT SCALLOPS** red onion confit, mustard butter, herb salad \$16

**CHEESE & SALUMI** chef's selection cured meats and artisan cheese \$15

**CAESAR SALAD** romaine hearts, parmesan, cracked mustard dressing, prosciutto chip, crouton \$6

**HOUSE SMOKED SALMON** fennel, cucumber, red onion, toast \$12

**CURRIED MUSSEL SOUP** winter squash, apples \$9

### **Mains**

**COWBOY STEAK** 32oz bone-in ribeye, new potato smash, winter veggies, veal reduction \$45

**CRABCAKES** roasted winter veggies, creamed vinaigrette, kohlrabi remoulade \$27

**CRISPY DUCK** delaware dumplings, braised winter greens, pan drippings \$29

**LOCAL ROCKFISH** barley risotto, lobster demi, smoked shrimp salad \$31

**FREE RANGE HOG LOIN** grain mustard rub, apple scrapple hash, bacon emulsion \$29

**BALLOON BURGER** goat cheese, tomato jam, crispy onions, hand-cut fries \$15

Guest Chef *Jason Dietterick* | Executive Chef *Joe Godleski*

