



Spicy Green Tomato Gazpacho
with cucumber, avocado & marcona almond
\$9

Ahi Tuna Tartar*, *yukon gold potato crisps, niçoise vegetables, saffron aioli*
\$16 • \$30

Seared Grade 'A' Foie Gras, *nectarine-vanilla-rosemary bread pudding,*
serrano ham, sweet corn, balsamic reduction
\$17 • \$29

Garlic Roasted Shrimp *with parsnip purée, baby bok choy, salted cashews, red radish & chili oil*
\$15 • \$28

Mixed Field Lettuces *with egg, pancetta, basquaise vegetables,*
pickled onion & tarragon vinaigrette
\$9 • \$15 • \$23

Endive & Blood Orange Salad, *sugarsnaps, bleu cheese, pickled mustard seed,*
sriracha honey, cucumber vinaigrette
\$8 • \$15 • \$23

Arugula Salad *with grilled & raw asparagus, crisp beets,*
ricotta and lemon poppyseed dressing
\$8 • \$15 • \$23

Pan Seared NC Trout *with celery root purée, sweet & sour pickled celery & grilled radicchio*
\$14 • \$27

Sherry-braised Pork Cheeks, *whole grain fregola,*
wilted greens, fennel, piquillo pesto and tzatziki
\$15 • \$30

Roast Chicken *with warm frisée, new potatoes, shitakes, rosemary,*
feta & truffle-mushroom jus
\$16 • \$28

Wild Striped Bass *with spring vegetable nage, french beans,*
dill crème fraîche & curried cauliflower
\$20 • \$34

Miso-marinated Grilled Flank Steak, *crab fritters,*
red cabbage-cilantro-sesame thai salad
\$19 • \$32

Weekly Dinner Specials

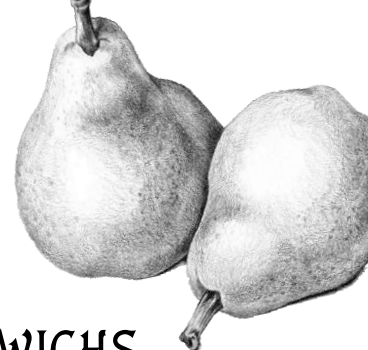
Tuesday.....	Eastern Shore Crabcakes
Wednesday.....	Spring Lamb
Thursday.....	Beef Tenderloin
Friday.....	Local Seafood Delivery
Saturday.....	Provençal Bouillabaisse

*Items may be cooked to order. Consuming raw or undercooked fish, egg or meat may increase your risk of food borne illness.

Lunch Only



BLUE APRON
Restaurant &
RED ROOSTER
BAR



SOUPE ET SALADE

Spicy Green Tomato Gazpacho
with cucumber, avocado & marcona almond
\$9

Mixed Field Lettuces *with egg, pancetta, basquaise vegetables, pickled onion & tarragon vinaigrette*

Endive & Blood Orange Salad, *sugarsnaps, bleu cheese, pickled mustard seed, sriracha honey, cucumber vinaigrette*

Arugula Salad *with grilled & raw asparagus, crisp beets, ricotta and lemon poppyseed dressing*

Seasonal Vegetable Salad ...
please see chalkboard for description

- Single Salad \$8
- Double Salad \$15
- Salad *with Steak, Chicken, Shrimp or Salmon* \$15

LES SANDWICHS

Cuban Sandwich
with smoked pork, red onion, tomato, pickle, swiss, dijon mayonnaise on multigrain ciabatta
\$12

Shrimp Ceviche Tacos, *cilantro, lime, pico de gallo, sriracha and sour cream* \$10

Jerk Marinated Fried Chicken Sandwich,
on brioche, mango salsa, red cabbage & curry aioli
\$11

Grilled Flank Steak & Caramelized
Onion Sub *with lettuce, tomato, horseradish & provolone*
\$13

PEI Mussels
white wine, butter, garlic, chile, lemon & herbs
\$10 • \$19

ENTRÉE

Seared Grade 'A' Foie Gras, *nectarine-vanilla-rosemary bread pudding, serrano ham, sweet corn, balsamic reduction*
\$17 • \$29

Steak Frites, *grilled flank steak, herb & duck fat fries, mixed greens with parmigiana vinaigrette*
\$19 • \$32

Roast Chicken, *warm frisée, new potatoes, shitakes, rosemary, feta & truffle-mushroom jus*
\$16 • \$28

Pan-roasted Salmon* *with mushroom risotto, sweet peas, parmigiana & lobster cream*
\$14 • \$27

Garlic Roasted Shrimp *with parsnip purée, baby bok choy, salted cashews, red radish & chili oil*
\$15 • \$28



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