

WINE BOTTLES

all vintages are subject to change without notice.

sparkling

- Joan Esteve Nadal | Cava "Avinyo" (Penedes, Spain) 37
Oudinot Cuvee Rose Brut (Epernay, France) 85
Aubry Brut Jouy-les-Reims Premier Cru (Champagne, France) 88

whites

- Semillion /Sauvignon Blanc | Chateau Trebiac 2013 (Bordeaux, France) 24
Chardonnay | Bernier Val de Loire 2013 (Loire, France) 24
Sauvignon Blanc | Chateau les Arromans 2014 (Bordeaux, France) 25
Muscadet | Chateau l'Oiseliniere de la Ramee Sur Lie Chereau Carre 2013 (Loire, France) 33
Trebiano | Lugana- Tenuta Rovaglia 2014 (Lombardia, Italy) 36
Riesling | Josef Leitz Rudesheimer Drachenstein "Dragonstone" 2013 (Rheingau, Germany) 39
Vouvray | François Pichot Le 2014 (Loire, France) 40
Grüner Veltliner | Wimmer Czerny "Fumberg" 2012 (Wagram, Austria) 43
Erbaluce di Caluso | Ferrando "La Torrazza" 2011&2012 (Piemonte, Italy) 44
Kerner | Abbazia di Novacella 2013 (Alto Adige, Italy) 45
Sauvignon Blanc | Mauritson 2011 (Dry Creek Valley, CA) 45
Bourgogne Chardonnay | Thierry Et Pascale Matrot 2013 (Burgundy, France) 52
Sancerre | Vincent Delaport 2014 (Loire, France) 60
Chardonnay | White Rock Vineyards Organic 2012 (Napa Valley, Ca) 75

reds

- Montepulciano D' Abruzzo | Quattro Mani 2013 (Abruzzo, Italy) 25
Malbec | Reunion 2013 (Mendoza, Argentina) 30
Cotes Catalanes (Carignan) | Domaine De Majas 2012 (Languedoc, France) 30
Teroldego Rotaliano | Marco Donati 2012 (Trentino, Italy) 32
Cotes du Rhone Villages | La Manarine 2012 (Rhône, France) 33
Minervois | Chateau Massiac 2012 (Languedoc-Rousillon, France) 35
Grenache/Syrah | Dom du Pas de l'Escalette "Le Petits Pas" 2014 (Languedoc, Fr.) 38
Salice-Salentino | Vecchia Torre 2012 (Apulia, Italy) 40
Pinot Noir | Tangley Oaks 2013 (North Coast, California) 42
Valpolicella Ripasso | "Superiore" Corte Majoli 2012 (Vento, Italy) 44
Dolcetto | Palmina 2013 (Santa Barbara, California) 45
Domaine des Terres Dorees L'Ancien | Jean-Paul Brun Vieilles Vignes 2012 (Beaujolais, France) 46
Lagrein | Abbazia di Novacella 2012 (Alto Adige, Italy) 48
Bourgogne-Pinot Noir | "Les Grandes Terres" Jean-Marc Pillot 2012 (Burgundy, France) 50
Cabernet Sauvignon | Textbook 2013 (Napa, California) 57
Listrac-Medoc | Chateau Fourcas-Borie 2011 (Bordeaux, France) 60
Frappato Nero d' Avola | SP68 2013 (Sicilia, Italy) 60
Sangiovese | Torrione Petrolo 2011 (Mercatale Valdarno, Italy) 70
Cabernet Sauvignon | Mauritson 2010 (Sonoma, California) 72
Chateauneuf Du Pape | Domaine Bois DeBourson 2011 (Rhône, France) 90



BEERS

MICRO-BREWS

- Dogfish Head 60min IPA 5
Delaware
Dogfish Head Indian Brown Ale 5
Delaware
Brooklyn Pilsner 5
New York
Brooklyn Lager 5
New York
Public Works Knuckle Buster IPA 5
Baltimore
Public Works Red Cent Amber 5
Baltimore
Public Works Mealticket Wheat 5
Baltimore
Union Balt-Altbiere 6
Baltimore
Union Blackwing Lager 6
Baltimore
Union Duckpin 6
Baltimore

IMPORTED

- Amstel Light 5
Holland
Samuel Smith Oatmeal Stout 6
England
St. Peter's English Ale 11
England
Palm 7
Belgium
Green's Gluten-Free India Pale Ale 8
Belgium
Chimay Red Ale 11
Belgium
Orval Trappist 12
Belgium
Ayinger Bräu-Weisse, Hefe-Weizen 7
Germany

soft drinks

- 1L. Bottles Water 6
sparkling or still
Mexican Coca-Cola Bottle 4
Mexican Sprite Bottle 4
Diet Coca-Cola Bottle 3
San Pellegrino sodas 3
Limonata, Arancita, Pompelmo
Root Beer 4
Maine Root Extra Spicy Ginger Beer 4
House Brewed Iced Tea 3

CAFÉ

Tea (ask for current selections) 3
decaf available

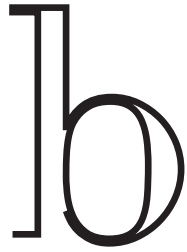
Drip Coffee 3
decaf available

Espresso 4 / Double espresso 6
decaf available

Caffè macchiato 6
espresso shot with a dollop of foamed milk

Cappuccino 5
espresso with foamed milk

Caffè latte 5
espresso with steamed milk



BOARDS PERFECT FOR SHARING

housemade charcuterie

prosciutto di parma | 9
calabrese salami | 9
terrines | 10
chef's plate | 25

artisanal cheeses

plate of 2 cheeses | 12
plate of 3 cheeses | 16
plate of 4 cheeses | 20

Served with house accoutrements. Ask your server for our current cheese selections.

WINE BY THE GLASS

choose either a 5oz or 8oz glass

white wine

cava 'avinyo' | 9/11
joan esteve nadal
sparkling—penedes, spain

chateau les arromans | 8/11
sauvignon blanc—bordeaux, france

bernier val de loire | 9/11
chardonnay—loire, france

secateurs | 8/11
ch. blanc/viognier—swartland, south africa

rosé

la grange tiphaine | 10/12
loire, france

viña real rosado | 10/12
la rioja, spain

red wine

teroldego rotaliano | 9/11
marco donati
teroldego—trentino, italy

minervois-chateau massiac | 9/11
syrah/grenache/cinsault—languedoc-
rousillion

chateau du cayrou | 10/12
malbec/merlot—cahors, france

espelt | 9/11
parrachá—empordà, spain

SALADS

arugula salad^{gf} | 10
confit potatoes, grilled
pickled onions, slow egg

roasted beet salad^{gf} | 9
orange supremes, avocado,
cumin yogurt

tuscan kale caesar | 7
caesar dressing, herb
buttered croutons,
grana padano

SMALL PLATES

soup of the day | 8

roseda steak tartar^{gf} | 12
crispy shallots, horseradish aioli,
egg yolk, salt and vinegar waffle chips

roasted brussels sprouts^{gf} | 8
apple wood smoked bacon

fried oysters^{gf} | 12
corn meal crusted, tomato mostarda,
baconnaise

chef's choice risotto^{gf} | 14

mushroom gyoza | 10
miso, beet dashi broth, radishes

vegetable plate^{gf} | 10
assorted roasted and grilled house
vegetables

shrimp and grits^{gf} | 13/20
house made Andouille sausage, garlic,
poblano and red bell peppers, cherry
tomato and herb jus

ENTREES

roseda steak | 26
champ, roasted brussels, stout demi

chicken duo *Andy's, Fallston* | 25
roasted breast, confit-potato croquette, grilled swiss chard,
herb glaze.

pan seared arctic char^{gf} | 26
beets, fingerling potatoes, dilled yogurt

moules frites | 19
white wine or fire roasted Anaheim chili curry sauce,
merguez sausage

house made gnocchi | 19
chef selected vegetables, grana padano cream

duck confit | 28
frisee, sour cherries, blue cheese, sherry walnut vinaigrette.

pan seared scallops | 30
crispy farro, sweet pea puree, grapefruit sauce, pea tendrils

whole roasted trout | 25
fennel, orange, olive, moroccan couscous

bolognese | 20
house made fettuccini, local pork and lamb, grana padano

b burger *Roseda Farms, Monkton* | 14
brioche bun, house made pickles, pomme frites (8oz)
Add cheese or bacon | 1⁵⁰

check out our weeknight 3 course

PRIX \$35 FIXE

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially in vulnerable consumers. ^{gf} = Gluten Free