

VALENTINE MENU – FEBRUARY 14TH

Soup of the day

Crab Dip classic Eastern Shore recipe with baguette **19**

Deviled Eggs with old bay **11**
Add bacon **3** Add crab **6**

Cantonese Cauliflower tempura fried, sticky Szechuan glaze, pickled chilis, sesame seeds **14**

Dip Trio (ask server for current dips) with celery, cucumbers, homemade chips **14**

French Onion Meatballs beef & pork, caramelized onions, gruyere **17**

Heritage Pork Chop mushroom bolo, Yukon mashed, collards **38**

Twin Filet chive butter, demi glaze, Yukon mashed potatoes, country green beans **46**

Filet Chesapeake topped with lump crab dip, Yukon mashed potatoes, country beans **54**

Shrimp Scampi Gnocchi garlic cream sauce, parmesan **38**

Rockfish old bay butter, vegetable cous cous, collards **39**

Rockfish Imperial topped with lump crab dip, parmesan herb potatoes, green beans **54**

Cauliflower Steak, pickled cauliflower, green beans **23**
Choice of mushroom bolo or soy cream sauce

Heritage Crab Cakes twin 4oz, remoulade, parmesan roasted potatoes, collards **46**

Fried Chicken & Biscuits twin boneless breast, yukon whipped potatoes, country biscuits **27**

(no substitutions can be made)

Add a side house or Caesar salad to any entrée for an additional \$7.00

SWEETHEART SPECIAL – February 10 – 17th

Twin Filet & Crab Cakes for 2 with vegetable cous cous paella **MKT PRICE**

Flourless Chocolate Cake with crème anglaise **12**

Classic Crème Brulé **12**

Cupid Martini **16**

Empress red, Cointreau, cranberry, champagne, cranberry and rosemary garnish

Kentucky Kiss **16**

Basil Hayden, lemon juice, muddle strawberries and maple syrup



20% Gratuity may be added to parties of 8 or more. Checks cannot be split more than 3 ways

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness. Menu substitutions may incur an upcharge.