

The greenhouse

APPETIZERS

Chesapeake Orchard Point Oysters (6) 25

Mignonette, Lemon

King Salmon Tartare 21

Avocado Mousse, Crème Fraîche, Tobiko, Grapefruit

Burrata 21

Eggplant Caponata, Balsamic Reduction

Spring Greens Salad 19

Asian Pear, Dried Cherries, Candied Walnuts, Buffalo Blue Cheese
Honey Balsamic Dressing

Warm Zucchini Crab Soufflé 33

Jumbo Lump Crab, Tomato Pepper Coulis

ENTRÉES

Sea Scallops Risotto 41

Tomato Saffron, Spring Peas, Pea Shoots

Grilled King Salmon 43

Black Ink Croutons, Broccolini, Bouillabaisse Broth

Wild Striped Bass 49

Sweet Potato Purée, Japanese Eggplant, Edamame, Blood Orange Reduction

Seared Duck Breast 45

Morello Cherry Reduction, Sugar Snap Peas, Radish

Martin's Farm Prime Filet Mignon 64

Roasted Baby Artichoke, Trumpet Mushrooms, Olive Potatoes
Barolo Reduction

Grass Fed Roasted Lamb Loin 49

Yellow Corn Purée, Baby Zucchini, Herb Spaetzle

Executive Chef Fabio Salvatore

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

DESSERTS 16

Morello Cherry Cranberry Crisp

Old Fashioned Pecan Oats, Whipped Vanilla Cream, Bergamot Ice Cream

Exotic Baked Alaska

Gingerbread Pineapple Cake, Caramelized Black Sesame,
Tahitian Vanilla Italian Meringue, Mango Saffron Sorbet

Dark Chocolate Coffee Financier Cake

Bourbon Whiskey Chocolate Cream, Pomegranate, Blood Orange Sorbet

House Made Ice Cream and Sorbet

Ice Cream: Vanilla, Cocoa Nib, Bourbon

Sorbet: Chocolate, Mango, Pear, Raspberry

Cheese Plate 25

Fourme D'Ambert | Cow Milk, Semi Hard, Auvergne, France

Manchego | Sheep Milk, Firm, La Mancha, Spain

Camembert | Cow Milk, Soft-Creamy, Normandy, France

COFFEE & TEA

Coffee

Cold Brew, Regular Coffee, Decaffeinated Coffee, Espresso, Cappuccino Macchiato

Caffè Latte, Americano, Marocchino, Caffè Mocha

Tea

English Breakfast, Earl Grey, Chamomile, Darjeeling, Morgantau Green, Mint

DESSERT WINES

Rutherglen, Tokay "Campbells" 17

Muscadelle, Melbourne, Victoria NV

Château Les Justices, Semillon 20

Sauternes, France 2018

Royal Tokaji, Late Harvest 18

Hungary, 2017

Oremus, Tokaji Aszú, 6 Puttonyos 35

Hungary, 2005

Pastry Chef Fabrice Leray

WINES BY THE GLASS

Sparkling & Champagne

Maria Casanovas, Cava Reserva” NV, Spain 17

Laurent Perrier “La Cuvée” Brut, Champagne, France NV 29

Michel Forget, Brut Rosé, Ludes 1er Cru, Champagne, France NV 32

White

Lagaria, Pinot Grigio, Trentino-Altro Adige, Italy 2018 15

Mattias et Emile Roblin, Sancerre, France 2019 20

Albariño, “Esencia Diviña,”Galacia, Rais Baixas, Spain 2020 20

Landmark, Overlook, Chardonnay, Sonoma Coast, California 2018 22

Domaine Chanzy, Chardonnay “En Rosey,” Burgandy, France 2019 25

Rosé

Château Berne, “Inspiration”, Côtes de Provence, France 2020 15

Pas du Moine, Côtes de Provence, France, 2018 21

Red

Cuvelier Los Andes, Malbec, Uco Valley, Mendoza, Argentina 2018 17

Solena, Pinot Noir, “Grande Cuvée”, Willamette Valley, Oregon 2020 19

Januik, Cabernet Sauvignon, Columbia Valley, Washington 22

Domaine Blain-Gagnard, Chassagne-Montrachet, France 2017 30

Full wine list is available by scanning the QR code below or on iPad.

Please ask your server for more information.



BEER & SELTZER 9

3 Stars “Peppercorn Saison”, Washington, DC

DC Brau, “Brau Pils”, Pilsner, Washington, DC

Allagash Brewing, “White”, Belgium Wit, Portland, ME

Amstel Light, Lager, Amsterdam, Netherlands

Old Ox, “Hoppy Place”, IPA, Ashburn, VA

Heinekin 0.0, Non-Alcoholic Beer, Amsterdam, Netherlands