



Tavern menu

Rustic Soup of Root Vegetables & Barley • 12
turnip, parsnip, carrots, onion, rye crouton

Asparagus a la Plancha • 19
serrano ham, quail egg, capers shaved parmesan, lemon

Raw Bar: East Coast Oysters • 23
half dozen oysters on the half shell, cocktail & cider vinegar mignonette sauces

Toasted Farro & White Bean Salad • 18
winter greens, charred corn, halloumi croutons, toasted seeds, apple cider vinaigrette

Crab Cake • 21
crispy jumbo lump crab, apple slaw

Plate of Fine Cheeses • 19
selection of three, english farmhouse cheddar, stilton blue, red leicester, quince paste, crisps

Eggplant Caprese Sandwich • 21
breaded eggplant, smoked mozzarella, tomato, arugula, pesto aioli, mixed greens

DLT Sandwich • 22
duck confit, lettuce, tomato, lingonberry aioli, cranberry walnut bread

Brookside Angus Beef Cheeseburger • 21
8-ounce patty, lettuce, tomato, pickles, cheddar cheese, waffle chips

Market Fish • MP
daily fish selection, prepared on the plancha, seasonal accompaniments

Oven Roasted Chicken Breast • 34
sweet corn spoonbread, wilted escarole, vermouth sauce

Grilled Flat Iron Sliced Steak • 48
10 oz steak, chive mashed potatoes, mustard sauce

Lump Crab Linguine • Half 18 / Full 29
Maryland crab, asparagus tips, lemon butter, herb breadcrumbs

Pasta Pomodoro • Half 18 / Full 26
crushed san marzano tomatoes, garlic, basil, smoked mozzarella, EVOO, parmesan

French Fries • 12

Dessert • 12

NY Style Cream Cheesecake

Apple Pandowdy

Daily Selection of Ice Cream or Sorbet

Mixed Berry Bowl
Homemade Whipped Cream

