



CHEF'S TASTING MENU THREE COURSES FOR \$40

FIRST

Choice of

Butternut Squash Bisque
cinnamon crème fraiche

Caesar Salad
romaine, parmesan crisps,
croutons, housemade caesar dressing

SECOND

Choice of

Pan Seared Salmon
cumin roasted fingerling sweet potatoes,
braised greens, brown butter soubise, furikake

Roasted Chicken Breast
whipped potatoes, roasted brussels sprouts,
black pepper chicken jus, watermelon radish

Smoked Shrimp & Grits
andouille sausage, tri-colored peppers,
smoked tomato broth

THIRD

Choice of

Cheesecake

Key Lime Pie

*Ask about adding Three Course
Wine Flight Pairing*

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**PREMIUM
CHEF'S TASTING MENU
THREE COURSES FOR \$65**

FIRST

Choice of

She Crab Soup

House Salad

glazed beets, goat cheese,
toasted pistachio, white balsamic,
citrus zest

SECOND

Choice of

Fresh Catch Chesapeake

Carolina gold rice with roasted mushrooms
and carrots, bernaise and lump crab meat

New York Strip & Scallops

whipped potatoes, brussels sprouts,
mushroom demi

THIRD

Choice of

Coconut Cake

Triple Chocolate Mousse Cake

*Ask about adding Three Course
Wine Flight Pairing*

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