



**SAMPLE OF INGREDIENTS  
AVAILABLE DURING  
THE WINTER SEASON**

Sunchoke  
Leek  
Salsify  
Artichoke  
Swiss Chard  
Fingerling Potato  
Butternut Squash  
Cauliflower  
Napa Cabbage  
Rutabaga  
Turnip  
Parsnip  
Brussels Sprouts  
Green Kale  
Endive  
Fennel  
Black & White Truffle  
Black Trumpet  
Porcini  
Black Cod  
Black Bass  
Rock Shrimp  
Wild Salmon  
Nantucket Bay Scallop  
Lobster  
Venison  
Partridge  
Pheasant  
Wild Boar  
Blueberry  
Honey Crisp Apple  
McIntosh Apple  
Concord Grape  
Bosc Pear  
Cranberry  
Pomegranate  
Persimmon  
Meyer Lemon  
Quince  
Date  
Kumquat  
Blood Orange  
Hazelnut  
Chestnut  
Walnut

**S M A L L P L A T E S**



**Maryland Crab Cake/Dill Vinaigrette /14**

**½ Dozen of Assorted Oysters/ \$14**

**Artisan Assiette de Charcuterie**

Marinated Local Olives and  
Artichokes/Roasted Peppers/ \$9

**Tempura Crispy Calamari**

Spiced Marinara Sauce/ \$9

**Spicy Shrimp Bruschetta/ \$10**

**Seared Spiced Ahi/Seaweed/**

Wasabi Aioli/ \$13

**Wild Mushroom Ravioli/ \$8**



**Soup du Jour/ \$7**

**Tortilla Soup/ \$7**

**Endive Salad/ / Blue Cheese**

Truffle Vinaigrette/ \$8

**Tomato Mozzarella/fresh Basil Olive Oil/**

\$8

**The Wedge/ Red Onion/ Gorgonzola/**

Italian Buttermilk Ranch/ \$9

**L A R G E P L A T E S**



**Meat & Poultry**

Grilled **Lamb Chops** \$23

Grilled **New York Strip** \$28

Herb Roasted Half **Chicken** \$21

8oz **Flat Iron Steak** \$18

RBI Black Angus **Burger** \$11

**Choice of Sauce**

Natural Jus

Bordelaise Sauce

Peppercorn



**Fish & Shellfish**

Pan Roasted **Salmon** \$20

Seared **Scallops** \$19

Pan Seared **Seabass** \$21

**Choice of Sauce**

Saffron Citronette

Tomato Agrodolce

Tarragon Beurre Blanc



**Potatoes \$2**

Gratin **Potatoes**

Parmesan **Gnocchi**

**Potato** Purée

Roasted Garlic **Fries**



**Vegetables \$3**

White Truffle **Polenta**

**Onion** rings

**Broccoli** Rapini

Creamed **Spinach**

Poached **Green Beans**



**Vegetarian**

**Penne Pasta** "A la Vodka" \$17

Wild Mushrooms **Risotto** \$22

**D E S S E R T S**



**\$8.5**

**"The Veranda" Bread Pudding**

Crème Anglaise

**Vanilla Crème Brulée**

Local Berries

**Blood Orange Coffee Mousse**

**Bombe**

Raspberry Sauce

**Amaretto Semi - Fredo**

Strawberry Fruit Consommé

**Apple Cranberry Crostata**

Vanilla Ice Cream and  
Calvados Carmel Sauce

**Crunchy Pistachio Mousse**

**Gateau**

Hazelnut Anglaise