

Scallions

Let's Begin

Guacamole Brie Melt

French baguette filled with guacamole and sundried tomatoes topped with brie cheese and herbs 10

Scallions Flatbread

Grilled flatbread, caramelized onions, artichokes, kalamata olives, melted havarti, arugula and balsamic reduction 11

Spinach-Artichoke Dip


With grilled naan and flatbread crackers 9

Hummus


With grilled naan 9 

With crudite 10  



Polenta and Mushrooms

Grilled polenta rounds, roasted mushrooms and shaved parmesan 12 

Fried Green Tomatoes

With sweet sriracha dipping sauce 10 


Falafel

With sweet Thai chili sauce 9  

A Well Dressed Salad

Add French Baguette 3. Add Grilled Naan 2.


Chicken & Sundried Tomato Salad

Grilled chicken, sun dried tomatoes, red onion, roasted red peppers, kalamata olives and walnuts served on greens with our house vinaigrette 14 

Souvlaki Salad

A salad of grilled marinated chicken, chopped romaine, red onion, kalamata olives, tomatoes and feta cheese on grilled naan with tzatziki sauce 14


Citrus Duck Salad

Baby spinach, dried cranberries, oranges, pecans, goat cheese and duck leg confit with a sweet poppyseed dressing 17 



Crabcakes & Greens

Two grilled Maryland crabcakes over vinaigrette dressed greens with sliced tomato, cucumbers and a creamy roasted red pepper sauce 16

Shrimp & Fennel Salad

Grilled shrimp, crispy prosciutto, fennel, artichokes, and shaved parmesan tossed with vinaigrette dressed arugula 16 

Farm Stand Salad

Grilled eggplant, portobello mushrooms, chickpeas, roasted tomatoes, roasted red peppers, beets and pine nuts over arugula, with extra virgin olive oil and balsamic reduction 14  

 = GLUTEN FREE  = VEGAN


Dinner

Served with Dinner Salad and Naan

Pan Roasted Cod

Over roasted vegetable ratatouille with grilled lemon and romesco sauce 25 

Caribbean Salmon

Wild caught Atlantic salmon with fresh pineapple-mango salsa,
wild rice and broccoli 27 


Sesame Tuna

Seared sesame crusted sashimi grade tuna over a chilled buckwheat soba noodle salad
laced with julienne vegetables, arugula and sesame soy vinaigrette 26


Shrimp & Lobster Scampi

Butter poached shrimp and lobster claw served over a garlic, lemon,
and white wine linguine 32

Southwestern Chicken

Corn & black bean salsa over grilled chicken breasts with
chipotle aioli and wild rice 25 


Cherry Duck Legs

Maple Leaf Farms confit duck legs with grilled polenta and
roasted baby carrots with a cherry demi-glace 27 


Gnocchi Bolognese

Potato and ricotta gnocchi tossed in a classic marriage of pork, veal, beef,
parmesan, tomato, basil and cream 25



Kobe Flatiron Steak

A marinated 10 oz. steak with mashed potato, roasted baby carrots,
and a rosemary demi-glace 36 


Wild Mushroom Sauté

A robust mix of wild mushrooms over mashed potatoes with truffle oil,
shaved parmesan and broccoli 24 

Vegan Braised Lentils

Braised lentils with roasted tomatoes, portobello mushroom,
roasted baby carrots and vegan roasted garlic aioli 24  

Vegan Romesco Linguine

Roasted vegetable ratatouille and chickpeas over linguine, tossed with
romesco and crispy lemon-parsley panko 24 

Vegan Sicilian Panelle

Fried chickpea fritters, topped with roasted vegetable ragu, fresh spinach,
balsamic reduction and basil 25 