



*Evening Menu  
(3pm-11pm)*

**Meatballs**

Bolognese, Swiss cheese  
**13**

**Crispy Coconut Shrimp**

Siracha mayo  
**15**

**Lobster Lettuce Wrap** 

tomato, Parmesan  
**16**

**Chicken Wings**

soy peppercorn glaze  
**15**

**Mini Ham & Cheese  
Sandwich**

**14**

**Maryland Style Crab Cakes**

Old Bay mayo  
**15**

**Wagyu beef sliders**

sweet buns, garlic aioli, pickles,  
caramelized onions  
**16**

**Mediterranean Flat Bread**

Arrabiata sauce, mozzarella, pesto  
**14**

**Parisian Platter** 

artisan cheese & charcuterie,  
paté & cornichons  
*gluten free bread available upon request*  
**22**

**Chef's Cheese Plate** 

French & local cheese,  
served with almond fig cake & grapes  
**3 cheese 14**  
**5 cheese 19**

**Frites**

sweet potato with Siracha mayo  
Parmesan with pesto mayo  
plain with garlic mayo  
**8 each**

**Dessert**

ice cream and sorbet

molten chocolate cake  
served with vanilla ice cream

vanilla bean crème brûlée  
**10 each**

19% service charge will be added to  
parties of six or more

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