



dinner

starters

SPRING BABY CARROT BISQUE garlic crostini, sweet pea hummus & micro celery salad
14

TUNA TARTAR fresh avocado mousse, pickled ginger & teriyaki drizzle
15

ROASTED GARNET BEETS goat cheese, fines herbs, beet purée & chili oil
12

SPRING VEGETABLE FRITTER mayan prawns, micro cilantro salad & toasted hazelnut reduction
15

MARYLAND CRABCAKE scallions, red and yellow peppers, micro greens salad,
peanut butter sauce & sweet ginger marmalade
15

FRIED CALAMARI two dipping sauces - spicy chipotle & sweet and sour duck sauce
14

CRISPY DUCK RAVIOLI cranberry, chèvre & sun-dried tomatoes
14

salads

PORTOBELLO CARPACCIO spring pea shoots, belgian endive,
goat cheese medallion & white balsamic vinaigrette
13

BABY SPINACH SALAD merlot poached pear, crispy pancetta, poached egg,
maytag blue cheese & herb balsamic vinaigrette
12

44.5 CHOPPED SALAD feta, cippolini onions, cucumber, celery, green peas,
red and yellow peppers & avocado
12

CAESAR SALAD baby romaine, garlic and anchovy emulsion, focaccia croutons & shaved parmesan
11

44.5 HOUSE SALAD baby beets, mesclun mix, dried ricotta & champagne vinaigrette
11

DINNER Sunday 5:00-11:00 pm, Monday-Wednesday 5:00 pm-11:30 pm, Thursday-Saturday 5:00 pm-12:00 am

BRUNCH Saturday & Sunday 11:00 am-3:30 pm



mains

CITRUS GLAZED CHICKEN BREAST herbs, greek yogurt,
spinach mashed potatoes & braised young carrots

23

TURKEY BURGER mushrooms, spanish onions,
french fries & garlic pickle

14

AGED NEW YORK STRIP STEAK crispy fingerling potatoes, roasted broccoli rabe,
housemade onion rings & shallot and red wine reduction

33

WASABI CRUSTED SALMON baby bok choy,
steamed leeks & ginger and lemongrass reduction

29

BRAISED SHORT RIBS feta and kalamata olive potato cake,
citrus zest & pan juices

30

DOUBLE CUT PORK CHOP artichokes, pancetta, mascarpone cheese, sweet potato polenta cake,
braised asparagus & sage, mustard & maple reduction

32

DAY BOAT SCALLOPS mushroom ragout, wild mushroom reduction & porcini and white truffle oil

29

FILET MIGNON creamy mashed potatoes, pencil asparagus, caramelized shallots & porcini dijon jus

32

HALIBUT yukon gold potatoes, brussels sprouts, leeks, manila clams & chive clam broth

33

AMERICAN RED SNAPPER jerusalem artichokes, fire roasted tomatoes,
haricots verts, fingerling potatoes & lemon truffle emulsion

31

NORTH ATLANTIC COD applewood smoked bacon wrap, mango, plum tomato, avocado,
scallions & cilantro mango vinaigrette

30

STRIPED BASS red cabbage and feta ravioli, wilted baby bok choy & wild mushroom broth

31

LONG ISLAND DUCK BREAST caramelized pear, haricots verts & aged balsamic reduction

29

LOBSTER POT PIE chanterelle mushrooms, fresh corn, artichokes, leeks,
fingerling potatoes & lobster saffron broth

33

sides

french fries

green market vegetables

onion rings

6

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pasta and risotto

- MACARONI AND CHEESE** white cheddar, gruyère, provolone, parmesan & truffle oil
14
- WILD MUSHROOM RISOTTO** aged parmesan & porcini oil
23
- HOUSE MADE RAVIOLI** lobster, spinach, reggiano & fresh sage and brown butter sauce
22
- MAINE LOBSTER RISOTTO** lemon olive oil reduction & fines herbs
25
- WHOLE GRAIN PENNE** sweet and spicy italian sausage, broccoli rabe, pencil asparagus & vine-ripe tomatoes
21

thin crusts

- 44.5 HOUSE** oven-dried tomatoes, mozzarella & basil drizzle
13
- NY STRIP STEAK** provolone, red and yellow peppers & caramelized onions
15
- BBQ CHICKEN** fresh chives
14
- LOBSTER** parmesan & olive oil
15
- PROSCIUTTO** drizzle of extra virgin olive oil
14
- MUSHROOM** crimini, portobello & oyster
14
- PROVENÇAL** dijon, gruyère, olives, oven-dried tomatoes & fines herbs
15
- ROASTED VEGETABLE** pesto & goat cheese
13
- DUCK** brie & truffle oil
14

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