

## **Appetizers**

### **Duck Confit Flatbread**

*Fried kale and herbs, goat cheese, poached pear, roasted walnuts*  
\$14

### **Fried Calamari**

*Tender calamari breaded and lightly fried, Cajun tomato sauce*  
\$13

### **Root Vegetable Napoleon\***

*Thinly cut sweet potatoes, parsnips, winter squash,  
fresh mozzarella cheese, herbs, tomato sauce*  
\$11

### **Sea Scallops\***

*Two jumbo diver sea scallops, pan seared, truffle oil, kale chips,  
walnuts, cauliflower purée, carrot purée*  
\$14

### **Crispy Pork Belly**

*Lightly smoked, cranberries, creamed kale, pork jus*  
\$11

### **Baked Brie**

*Wrapped in flaky puff pastry, pear and bacon chutney,  
toasted walnuts, creamed cinnamon honey*  
\$14

### **Charcuterie Plate**

*Hand-crafted cured meats and cheeses*  
\$18

### **Cheese Plate**

*Flight of Three \$12   ♦   Flight of Five \$15*

## **Soups**

### **Organic Mushroom Bisque**

*Hints of rosemary and Marsala wine*  
\$6

### **Butternut Squash Bisque**

*Hints of cinnamon and nutmeg*  
\$6

## **Salads**

### **House Meschun\***

*Organic mixed greens, red onion, cherry tomatoes, Asiago cheese,  
whole grain mustard balsamic vinaigrette*  
\$10

### **Kale and Farro salad**

*Kale, farro, roasted pumpkin seeds, cranberries, walnuts,  
crumbled herb goat cheese with caramelized pear vinaigrette*  
\$11

### **Caesar Salad**

*Chopped romaine heart, house-made herb croutons, shaved Asiago,  
herb and garlic marinated tomatoes, Caesar dressing*  
\$8

### **Grilled Bistro Steak Salad\***

*Herb marinated bistro steak, chopped romaine, marinated cherry tomatoes,  
red onion, fresh mozzarella, creamy horseradish vinaigrette*  
\$26

## **Entrées**

### **Filet of Beef\***

*Black Angus center cut, whipped potatoes, Brussels sprouts lardons,  
horseradish Béarnaise sauce*

\$37

### **Pan Roasted Trout\***

*Whole rainbow trout, garlic crushed fingerling potatoes,  
creamed kale*

\$28

### **Mahi Mahi**

*Grilled Mahi Mahi, five spice dust, warm farro salad,  
sautéed broccoli rabe, cauliflower purée*

\$ 30

### **Maryland Crab Cakes**

*4oz. Colossal lump crab cakes, whipped potatoes, broccoli rabe,  
smoked tomato and roasted red pepper beurre blanc*

\$34

### **Mushroom Ravioli**

*Porcini mushroom ravioli, kale, broccoli rabe, Marsala cream sauce*

\$24

*Add braised short rib*

\$10

### **Bistro Steak\***

*Fire grilled bistro steak, Brussels sprouts lardons,  
whipped potatoes, mushroom demi-glace*

\$26

### **Pork Chop\***

*Herb-brined pork chop, root vegetable hash, pear and bacon chutney, pork jus*

\$28

### **Duck Confit\***

*Garlic crushed potatoes, cranberry braised kale, thyme duck pan sauce*

\$28

## **Small Plates**

### **Baldwin's Burger**

*Ground chuck and brisket, lettuce, tomato, fresh mozzarella, red onion,  
basil, bacon, balsamic BBQ sauce, served on a brioche roll*

\$16

### **Chicken Scaloppini**

*Thinly pounded chicken, herb farro, poached pears, brie cheese, red wine reduction*

\$15

### **Tilapia\***

*Pan-roasted, garlic crushed potatoes, broccoli rabe, white wine crab cream sauce*

\$16

### **Cajun Scallop and Shrimp**

*Jumbo diver scallop, shrimp, andouille sausage, peppers,  
pappardelle pasta, Cajun tomato sauce*

\$19

*\*Gluten Free Dishes*

*Children's Menu Available on Request*

*Local and Organic Produce from Buppert's/Doran's Chance Farm, Jennie's Market  
and other local farms when in season*