Charcuterie 20
Chef's Daily Selection, Seasonal Pickles, Grilled Bread
Cheese Selection 24
Chef's Daily Selection, Seasonal Jam, Grilled Bread
Organic Mixed Greens 14
Goat Cheese, Sherry Vinaigrette
Chicken 8 | Shrimp 14 | *Hanger Steak 16
Caesar Salad 12
Chicken 8 | Shrimp 14 | *Steak 16
"Maryland" Crab Cake 22
Cajun Remoulade, Piquillo Pepper Coulis
On a base of Arugula Salad
Chipotle Chicken Quesadilla 18
Onions, Peppers
Guacamole, Sour Cream, Pico de Gallo

Desserts 10
Limoncello Cheesecake
Raspberry Fluid Gel, Crumbled Sablè
Berry Brulée Tart
Thin Shell, Fresh Berries, Madeleine
Chocolate Mousse Dome 10
Duo Chocolate Texture, Milk Crèmeux
The Ritz-Carlton Chocolate Cake
Orange Chocolate Ganache, Candied Orange Peel
Passion Fruit Panna Cotta
Almond Florentine Tuiles

Oven Roasted Tomato Soup 10
Basil, Balsamic Vinegar
Pan Seared Salmon 24
Market Greens, Sauce Vierge, Pomme Purée
Breads and Spreads 16
Hummus, Baba Ganoush, Tzatziki
Artisan Grilled Cheese 17
Bacon, Tomato, Rustic Country Bread
Classic Turkey Club 18
BLT, Garlic Aioli
Grilled Chicken Sandwich 18
Swiss Cheese, Traditional Garnish
*Grass Fed Angus Beef Burger 19
Cheddar Cheese, Traditional Garnish
Bacon 2 | Caramelized onion 2 | Mushrooms 2

All sandwiches are served with your choice of French fries, organic mixed greens, rosemary chips, or onion rings

20% gratuity will be added for parties of 6 or more.
*Consumption of raw or undercooked foods may increase your risk of food borne illness. Please alert your server to any known allergies.
## LUNCH
11 AM - 4 PM DAILY

### White Wines
- Riesling, Lath Faller Weinberge, Austria: $14.52
- Pinot Grigio Terlato, Fruli, Italy: $15.58
- Sauvignon Blanc, Nautilus, New Zealand: $13.48
- Chardonnay, Mer Soleil, Santa Barbara, CA: $14.50
- Chardonnay, Cakebread, Napa Valley, CA: $26.00
- Chardonnay, Orn Swift, Napa Valley, CA: $20.76
- Rose Miraval, Provence, France: $18.68

### Red Wines
- Malbec, Finca Dacaro, Mendoza, Argentina: $14.52
- Pinot Noir Melville, Santa Barbara, CA: $20.76
- Pinot Noir, Pomi, Willamette Valley, OR: $26.00
- Merlot, Ferrari Carano, Sonoma, CA: $13.48
- Zinfandel, Ravenswood, San Joaquin, CA: $13.48
- Cabernet Sauvignon St. Francis, Sonoma Coast, CA: $25.56
- Cabernet Sauvignon Justin, Napa, CA: $18.70
- Cabernet Sauvignon, Stag's Leap, Napa, CA: $40.50
- Tempranillo, Coleste, Ribera del Duero, Spain: $25.60

### Champagne & Sparkling Wines
- Prosecco, Lambert Extra Dry, NY: $14.52
- Taittinger "La Francaise" Brut: $25.96
- Yeveu Clquot Brut NV: $32.12
- Ritz Reserve Brut NV, Reims: $30.16
- Moët & Chandon NV "Impérial": $28.08

### Draft Beers
- Brooklyn Lager, NY: $8
- Sweetwater IPA, GA: $9
- Delirium Tremens, Belgium: $14
- Ballast Point Grapefruit, CA: $12
- 21st Amendment IPA, CA: $9
- Anderson Valley Stout, CA: $10

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