

SMALL PLATES

DAILY SOUP 7

Made from Scratch Daily

CHARCUTERIE & CHEESE BOARD 14.50

Chef's Selection of Cured Meats and Artisanal Cheeses. Seasonal Accompaniments, Toasted Baguette

MARYLAND CRAB PRETZEL 13

Open Faced Pretzel Bun, Maryland Style Crab Salad, Tillamook Cheddar Cheese, Chesapeake Slaw

CHICKEN WINGS 10.75

Choice of: Honey Chipotle Buffalo, Korean BBQ, Sweet Chili, Old Bay

DIABLO SCAMPI SHRIMP 14

Jumbo Shrimp, Spicy Garlic Butter Sauce, Grilled Ciabatta

SALADS

Grilled Chicken 5, Shrimp 7, Salmon 8

CLASSIC CAESAR 9

Baby Romaine Hearts, Croutons, Parmesan

CRANBERRY FIELD GREENS 10.25

Mesclun Mix, Frisse Lettuce, Dried Cranberries, Walnuts, Brie Cheese, Cranberry Vinaigrette, Balsamic Reduction

ROASTED BEET 11

Baby Arugula, Shaved Radish, Orange Segments, Pistachios, Goat Cheese Emulsion, Citrus-Vanilla Vinaigrette

SANDWICHES & BURGERS

Sandwiches Served with a Choice of Fries or Fruit

THE SAVOR BURGER 14.50

Certified Angus Beef, Tillamook Cheddar Cheese, Crispy Bacon, Lettuce, Tomato, Sliced Red Onion, Brioche Bun

TURKEY CLUB 13.50

Turkey Breast, Chipotle Mayo, Avocado, Crispy Bacon, Lettuce, Tomato, Crispy Onion, Sourdough

BUFFALO CHICKEN 13.75

Crispy Chicken, Honey Chipotle Buffalo Sauce, Blue Cheese Mousse, Celery Root Carrot Slaw

FALL TURKEY 13.50

Roasted Turkey Breast, Cranberry Mayo, Crispy Onions, Cranberry Walnut Loaf

ARTISANAL FLATBREADS

MARGHERITA 11

Marinara, Roasted Tomatoes, Baby Mozzarella, Basil

ITALIAN BUTCHER'S BLOCK 14

Marinara, Pepperoni, Italian Sausage, Capicola Ham, Salami, Prosciutto, Provolone Cheese,

ROASTED WILD MUSHROOM 13

Marinara, Shiitake, Cremini Mushrooms, Fresh Rosemary, Truffle Oil

MAIN PLATES

ROASTED HALF CHICKEN 23

Roasted Root Vegetables, Wilted Chard, Truffled Arancini, Roasted Chicken Jus

PORK CHOP 25

24-hr Brined 12oz Pork Chop, Sweet Potato Puree, Farro Risotto, Crispy Brussels Sprouts, Cranberry Red Wine Reduction

PAN SEARED BISTRO STEAK 28

Roasted Fingerling Potatoes, Pickled Chilies, Crispy Onions, Chimichurri Emulsion

SEARED SALMON 25

Curried Cauliflower Couscous, Chic Peas, Brown Butter Emulsion

MARYLAND CRAB CAKES 26

Wilted Swiss Chard, Roasted Fingerling Potatoes, Chesapeake Slaw, Remoulade

GARGANELLI PASTA 24

Roasted Wild Mushrooms, Mushroom Cream Sauce, Pecorino Romano, Truffle Oil

ANCIENT GRAINS RISOTTO 22- GF

Roasted Butternut Squash, Toasted Pumpkin Seeds, Sage, Sweet Potatoes, Micro Greens

SIDES

French Fries 4

Cavatappi Mac & Cheese 9

Roasted Root Vegetables 7

Garden Salad 6

Crispy Brussels Sprouts, Cranberry Greek Yogurt, Walnuts 8