

LOUNGE MENU

BEGINNINGS

ENDIVE & RADICCHIO CURED EGG YOLK, BRIOCHE CROUTONS, SMOKED PARMESAN, HOUSE ANCHOVY DRESSING	19
ARTISAN GREENS MESCLUN SPRING MIX, PINE BERRY, EARTH & FARMS CHEVRE CHEESE, CARAMELIZED VIRGINIA PEANUTS, RED CURRANT VINAIGRETTE	19
SHRIMP COCKTAIL HOUSE-MADE COCKTAIL SAUCE	22

ENTREES

ESTUARY BURGER* BRISKET & CHUCK PATTY, AGED CHEDDAR, SECRET SAUCE, CARAMELIZED ONIONS, LETTUCE, TOMATO, BRIOCHE	26
COCHINITA PIBIL SANDWICH MEXICAN-STYLE PULLED PORK, BURNT HABANERO AIOLI, PICKLED RED ONIONS, BIB LETTUCE, AVOCADO	24
FRIED CHICKEN SANDWICH AVOCADO-LIME CREMA, JALAPENO SLAW, B&B PICKLES, BRIOCHE	24
GRILLED CHEESE SOURDOUGH BREAD, BROWN BUTTER, CHOICE OF OLD BAY FRIES OR TOMATO SOUP	21
CHICKEN TENDERS HOUSE SAUCE, OLD BAY FRIES	16

DESSERT

SEASONAL SORBET FRESH-PRESSED SEASONAL FRUIT	10
CARROT CAKE ROASTED CHERRY COMPOTE, OAT PRALINE, CREAM CHEESE MOUSSE	13