



BAR MENU

SOUP OF THE DAY \$ 10

**MIXED GREEN SALAD
WITH GOAT CHEESE BIEGNET**

White Balsamic Vinaigrette, Radish, Pickled Onion \$13

CHESAPEAKE BAY OYSTERS ON THE SHELL

Jalapeno-cilantro mignonette, cocktail sauce \$16

GARDEN CRUDITE

Radishes, fennel, carrots, pea tendrils, spicy lime-yogurt \$10

ROASTED BABY BEET AND ARUGULA SALAD

Blood orange, feta, rosemary, buttermilk, cucumber \$14

ENTREES

CHESAPEAKE BAY CRAB AND AVOCADO SALAD

Benne seed cracker, cantaloupe coulis, chili granita, lemon \$16

CACIO E PEPE

Pancetta, arugula, black pepper, spaghetti, Grana Padana cheese \$17

OXTAIL BOLOGNESE

Rigatoni, spinach, olives, parmesan \$19

SEVEN HILL GROUND BEEF BURGER

House made bun, pickled tomato, red onion, wild chive yogurt, chips \$16

CROQUE MADAME

Gruyere cheese, ham, fried egg, Mornay sauce \$15