GEORGE’S GARDEN SALAD       X.00
Heirloom cherry tomatoes, cucumbers, feta, cabernet-oregano vinaigrette

LITTLE GEM CAESAR             X.00
Marinated Spanish anchovies, prosciutto, pecorino, garlic croutons, house made dressing

GRILLED ASPARAGUS & 24 MONTH HAM X.00
Meyer lemon-poppy seed vinaigrette, pecorino, egg in a hole

MANHATTAN STYLE CLAM CHOWDER  X.00
Smoked bacon, carrots, onions, celery, tomatoes, thyme

GINGER-CARROT SOUP            X.00
Thai red curry, coconut milk, tiny cilantro, lime zest

SALAD ADD ONS

GRILLED JUMBO SHRIMP          X.00
ORA KING SALMON               X.00
GRILLED CHICKEN               X.00
FRIED CHICKEN                 X.00
STEAK                         X.00

“LINGUINE AND CLAMS, MY VERSION OF MY DAD’S”  X.00
Uni, summer truffles, toasted garlic breadcrumbs, pecorino, chili flakes

HAND-CUT BUCATINI             X.00
Roasted garlic marinara, pecorino, tiny basil

PIPE DREAMS FROMAGE PENNSYLVANIA LAMB SUGO X.00
Whole grained mustard pappardelle, picholine olives, Greek yogurt, mint

GOAT CHEESE AND RICOTTA AGNOLOTTI  X.00
Spinach, caramelized leeks, pecorino, pesto

EXPRESS LUNCH
THREE COURSE PRIX FIXE – XX.00

STARTER
GEORGE’S GARDEN SALAD | HEIRLOOM TOMATO GAZPACHO

ENTREE
FRIED CHICKEN SANDWICH | FISH TACOS | CORN AGNOLOTTI

DESSERT
PANNA COTTA
RAW BAR

DAILY CRUDO .................................................. MP

POACHED JUMBO SHRIMP .................................. X.00
Smoked chili cocktail sauce, lemon

JUMBO LUMP CRAB COCKTAIL ............................... X.00
Smoked chili cocktail sauce, lemon

DAILY SELECTION OF OYSTERS ........................... X.00
Wheat beer sorbet, lime fleur de sel

CHILLED SEAFOOD PLATTER ............................... X.00
Crudo, shrimp, crab, oysters, clams, house kimchi. All the sauces

LOCAL, ORGANIC BEEF BURGER ............................ X.00
Milk bun, caramelized onions, lettuce, tomato, in-and-out sauce

BUTTERMILK FRIED AMISH CHICKEN SANDWICH .......... X.00
Citrus slaw, brioche bun, pickles, old bay remoulade

“LE RICKY BOBBY” ............................................... X.00
Thinly sliced ribeye, ciabatta, caramelized onions, pepperoncini, A5 aioli, aged provolone

SIMPLY GRILLED CHICKEN BREAST .......................... X.00
Citrus slaw, Pennsylvania honey-dijon mustard glaze

ADD ONs

VERMONT CHEDDAR ........................................ 2.00 EACH

BLUE CHEESE

BACON

TAYLOR PORK ROLL

PAN FRIED FARM EGG

MUSHROOMS

ENTREES

ORA KING SALMON ............................................... X.00
Summer squash ratatouille, smoked eggplant puree, kalamata olive tapenade

PAN ROASTED LOCAL ROCKFISH ............................ X.00
Vanilla-parsnip puree, spinach, toasted garlic, caramelized leeks, red wine gastrique

BLACKENED CHESAPEAKE BAY FISH TACOS .................. X.00
Charred tomato salsa, citrus slaw, avocado, smoked chili-lime crema, tiny cilantro

PETITE FILET MIGNON .......................................... X.00
Roasted shallot, chimichurri

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness