

Starters

- Savory Seasonal Tart (vegetarian) 8
- House-made Charcuterie 8
- Bruschetta (vegan) 6
- Bowl of.... (vegan) 8
- Cheese Plate, Fruit, Bread 12

Salads

locally sourced greens, cheeses, and fruits

- Shallots, Dijon Vinaigrette (vegan) 6
- Fresh Fruit, Blue-veined Cheese, Roasted Nuts 8
- Baked Goat Cheese Medallion, Roasted Beets 8

Dinners

seasonal vegetables and potatoes (unless otherwise noted)

- Organic, pastured, Herb-Roasted Chicken 18
- Free-range ½ Lamb Rack, Roasted 22
- Grilled Bison Steak Frites 18
- Tonight's Braise 20
- Wild Rockfish (based on availability): 22
 - French Lentils, Mustard-Tarragon-Chive Drizzle
 - (OR) Capers and Lemon
- Diver Scallops stuffed with Mushrooms atop Porcini
Mushroom Risotto w/Creamy Wine Reduction 24
- Vegan Creation 18

Light Plates

(change often, ask your server)

- Beans and Greens (vegan) 14
- Pasta (vegan) 14
- Dinner Salad 16
- Ground Pastured Meat, choice of side 16
- Nightly Shellfish 18

Sides and Additions

- Tonight's: Vegetable, Potato, "Sausage", etc. 5

Desserts

- Seasonal Dessert of the day (ask your server) 8
- Belgian Chocolate Pot de Crème 7
- Sundae, choice of house-made sauce & nuts 7
- Chocolate Cake with Mocha Sauce (Vegan) 7

Beverages

- Juice, Soda, Iced Tea, Sparkling Water, Tea 2
- French-press Coffee small 3, large 6

byow: \$5.00 corking fee.
 ~10% wine discount @ Spirits of Mt Vernon!
 ~Charles and Read Streets~

Autumn/10

Please Note: most of our dishes are local, organic, or sustainably harvested, dairy free & prepared to order...
 Please let your server know if you have dietary sensitivities or a tight schedule!

Wednesday "Bistro" Menu

Special limited menu on Wednesday nights!

- ~ Local Cheese Plate 12
- ~ Goat Cheese and Charcuterie Plate 12

Bistro Dinners with Duck Fat Potatoes!

- ~ Tonight's Dinner Salad 15
- ~ Roasted Beef Marrow Bones 15
- ~ Grilled Fish, fresh herbs, lemon, olive oil mkt price
- ~ Tonight's Beans with Greens 15
- ~ Shellfish 18

Dinner Sandwiches with Duck Fat Potatoes!

- ~ 1/2lb Gunpowder Bison Burger 15
House-made Tomato Chutney
- ~ 1/2lb Pastured Lamb Burger 15
Tzatziki Sauce

Sides 5

Field Green Salad, Tonight's Bean,
Duck Fat Potatoes, or Vegetable

Add Local Goat Cheese 3

Desserts

- ~ Petite Sundae (vegan or not) 5
Fruit, chocolate, nuts

Beverages

- ~ Juice, Soda, Iced Tea, Sparkling Water, Tea 2
- French-press Coffee small 3, large 6

delightful food, sustainably sourced, prepared simply, with a french-mediterranean flair

Wednesday 3 Course fixed-price

Mixed Greens, Goat Cheese, House Dressing

~Tonight's Braise~

~Bison Steak ~

~Wild Rockfish, Capers, Lemon, Brown Butter~

All served with duck-fat Frites

Dessert or Coffee

\$32.00

byow: \$5.00 corking fee.

~10% wine discount @ Spirits of Mt Vernon!~

~Charles and Read Streets~

Please note, due to the nature of our sustainable menu, some items are not always available. We ask for your understanding

thurs-fri-sat menu



thurs-fri-sat menu

delightful food, sustainably sourced, prepared simply, with a french-mediterranean flair

This weeks Specials!

Tart: Tomato and Goat Cheese

Charcuterie: Chicken Liver Mousse

Bruschetta: Classic Tomato and Basil

Bowl of: Roasted Corn, vegan

Cheese Plate: Bay Blue, 1 yr-old Cheddar, Goat Brie

Vegan Creation: Potato & Garlic Stuffed Peppers, Basque Sauce

Beans: Black Beans, Corn, Jalapeño

Dinner Salad: Grilled Chicken, Fruit, Pecans

Ground Meat: Bison Meatloaf

Braise: TBD

Shellfish: Mussels & Middleneck Clams, Andouille, Peppers, Tomato

Seasonal Desserts: Apple-Pear and Peach Cobbler

Peach Sorbet

9/8/10

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Thanks!: Gunpowder Bison, Springfield, JJ McDonnell, Cherry Glen, Baltimore Farmers Markets & all Independent Farmers & Growers we find along the way.