

HORS D'OEUVRES

LOCAL CRAB CRÊPES | tarragon, crab aioli

LOBSTER CORN DOGS | whole grain mustard crème fraîche

BALTIMORE 'CODDIE FRITTERS' | warm pickled peppers

CRISPY CHICKEN WINGS | sweet & sour sorghum, benne seeds

DEVILED EGGS | deviled ham, shallot cracklins

GUNPOWDER BISON TARTARE | anson mills green farro, pita chips

SEASONAL SOUP SHOOTERS | chef's selection

JUMBO LUMP MARYLAND CRABCAKE | caper-brown butter emulsion

ANSON MILLS CAROLINA RICE ARANCINI | romesco sauce

WILD MUSHROOM FLAN | crème fraîche,
bourbon barrel maple sherry vinegar

WOOD-FIRED RAPPAHANNOCK RIVER OYSTER | leek soubise, béarnaise glaçage

LIBERTY FARMS 'SCOTCH' QUAIL EGGS | house-made sausage

MINI 'PIT BEEF' SANDWICHES | pickled onions,
house-made moppin' sauce

HOUSE-MADE SCRAPPLE CROQUETTES | roasted garlic mustard, house-made pickles

SUNCHOK BEIGNETS | meyer lemon emulsion

EMBER-ROASTED ROOT VEGETABLE BROCHETTE | smoked yogurt

SELECTION OF THREE - \$20 PER PERSON PER ½ HOUR

SELECTION OF FIVE - \$25 PER PERSON PER ½ HOUR

MENU CHANGES SUBJECT TO SEASONALITY

MENU ENHANCEMENTS PER PERSON

RECEPTION | TO SET THE TABLE

MIXED MARINATED OLIVES	5
ARTISANAL BREAD BOARD	5
OLD BAY CHIPS & CARAMELIZED ONION DIP	5
HOUSE-MADE PIMENTO CHEESE & WHEAT CRACKERS	8
HOUSE-MADE RICOTTA & GRILLED FOCACCIA	8
SEASONAL VEGETABLE CRUDITÉ	8
caramelized onion dip	
HOUSE-MADE & OLLI CHARCUTERIE PLATTER	15
chow chow, path valley pickles	
POACHED MARVESTA SHRIMP PLATTER	20
belvedere cocktail sauce	
CHILLED SHELLFISH PLATTERS	20
oysters, shrimp & clams	
CRACKED HALF MAINE LOBSTER	24

ENTRÉE ENHANCEMENTS

ADD BUTTER-POACHED HALF MAINE LOBSTER	24
ADD MARYLAND CRAB OSCAR	24

AFTER DINNER | TAKE AWAY

MID-ATLANTIC ARTISANAL CHEESE BOARD	15
SEASONAL FRUIT PLATTERS	10
HOUSE-MADE PETIT FOURS OR CHOCOLATE TRUFFLES	8
HOUSE-MADE COOKIE PLATTERS	8



BREAKFAST

MONDAY, NOVEMBER 14, 2011

ASSORTMENT OF HOUSE-MADE BREAKFAST PASTRIES | BISCUITS

GREEK YOGURT PARFAIT | toigo farms caramel apple compote, wildflower honey, our granola

SEASONAL FRUIT PLATTER | chef's selection from local orchards

ASSORTED DRY CEREALS | non-fat or whole milk & seasonal fruit

SETON HILL BREAKFAST MENU

\$25 PER PERSON - TAX & GRATUITY NOT INCLUDED

MENU CHANGES SUBJECT TO SEASONALITY



BREAKFAST

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ASSORTMENT OF HOUSE-MADE BREAKFAST PASTRIES | BISCUITS

GREEK YOGURT PARFAIT | toigo farms caramel apple compote, wildflower honey, our granola

SEASONAL FRUIT PLATTER | chef's selection from local orchards

ASSORTED DRY CEREALS | non-fat or whole milk & seasonal fruit

PLEASE MAKE TWO SELECTIONS
(SERVED BUFFET STYLE)

FRESH-BAKED BISCUITS | sorghum butter,
benton's country ham or house maple sausage gravy

SCRAMBLED EGGS | 'baltimore fries' with old bay, malt vinegar

AMISH ORGANIC FRIED CHICKEN | pumpkin waffles, honey butter

BUTTERMILK CRÊPES | house-made ricotta, lemon curd

BELVEDERE BREAKFAST MENU
\$45 PER PERSON - TAX & GRATUITY NOT INCLUDED
MENU CHANGES SUBJECT TO SEASONALITY



LUNCH

MONDAY, NOVEMBER 14, 2011

PLEASE MAKE ONE SELECTION PER COURSE

FIRST COURSE

CHEF'S SEASONAL SOUP | chef's selection, changes with the seasons

HCC GREENS & HERBS | sugarsnax carrots,
smoked yogurt, resurrection ale vinaigrette

STROZZAPRETI PASTA | pipe dreams farm goat ragu,
preserved tomato, everona dairy stoney man

SECOND COURSE

GRILLED SKIRT STEAK | crispy crushed potatoes, caramelized garlic

PULLED ROTISSERIE CHICKEN SALAD | buttermilk ranch,
butter lettuce, alan benton's bacon

ROASTED ARCTIC CHAR | path valley cauliflower,
caper & almond beurre noisette

THIRD COURSE

BALTIMORE BAR | peanut, pretzel, chocolate

MEYER LEMON PARFAIT | lemon poppy meringue, violet

MAPLE CUSTARD | orange toffee, almonds, bourbon

FELLSPOINT LUNCH MENU
\$45 PER PERSON - TAX & GRATUITY NOT INCLUDED
MENU CHANGES SUBJECT TO SEASONALITY



LUNCH

MONDAY, NOVEMBER 14, 2011

PLEASE MAKE ONE SELECTION PER COURSE

FIRST COURSE

CHEF'S SEASONAL SOUP | chef's selection, changes with the seasons

HCC GREENS & HERBS | sugarsnax carrots,
smoked yogurt, resurrection ale vinaigrette

STROZZAPRETI PASTA | pipe dreams farm goat ragu,
preserved tomato, everona dairy stoney man

FALL VEGETABLE SALAD | smoked beets, cured squash,
alan benton's country ham

SMOKED HOUSE-MADE RICOTTA | ember-roasted eggplant,
whiskey barrel vinegar, black walnuts

SECOND COURSE

SWEET POTATO DUMPLINGS | butter-poached crab,
brussels sprouts, chestnuts, brown butter

BUTTER-BRAISED ROTISSERIE CHICKEN | potato salad,
path valley spinach, drippings

ROTISSERIE RIB EYE | crispy crushed potatoes,
caramelized garlic

ROASTED ROCKFISH | chesapeake shellfish broth,
fennel sausage, wax beans

THIRD COURSE

BALTIMORE BAR | peanut, pretzel, chocolate

MEYER LEMON PARFAIT | lemon poppy meringue, violet

MAPLE CUSTARD | orange toffee, almonds, bourbon

MT. VERNON LUNCH MENU
\$65 PER PERSON - TAX & GRATUITY NOT INCLUDED
MENU CHANGES SUBJECT TO SEASONALITY



DINNER

MONDAY, NOVEMBER 14, 2011

PLEASE MAKE ONE SELECTION PER COURSE

FIRST COURSE

CHEF'S SEASONAL SOUP | chef's selection, changes with the seasons

HCC GREENS & HERBS | sugarsnax carrots,
smoked yogurt, resurrection ale vinaigrette

SECOND COURSE

NATURAL BEEF TENDERLOIN | caramelized sweet potato purée, brussels sprout leaves, green apples

CRISPY CHESAPEAKE ROCKFISH | path valley cauliflower,
caper & almond beurre noisette

served with chef's selection of side dishes for the table

THIRD COURSE

BALTIMORE BAR | peanut, pretzel, chocolate

MEYER LEMON PARFAIT | lemon poppy meringue, violet

MAPLE CUSTARD | orange toffee, almonds, bourbon

FEDERAL HILL DINNER MENU
\$65 PER PERSON - TAX & GRATUITY NOT INCLUDED
MENU CHANGES SUBJECT TO SEASONALITY



DINNER

MONDAY, NOVEMBER 14, 2011

PLEASE MAKE ONE SELECTION PER COURSE

FIRST COURSE

GUNPOWDER BISON TARTARE | anson mills green farro,
upland cress

HCC GREENS & HERBS | sugarsnax carrots,
smoked yogurt, resurrection ale vinaigrette

STROZZAPRETI PASTA | pipe dreams farm goat ragu,
preserved tomato, everona dairy stoney man

SECOND COURSE

GRIDDLED JUMBO LUMP MARYLAND CRABCAKE |
path valley cauliflower, caper & almond beurre noisette

ROASTED ARCTIC CHAR | stewed rio zape beans,
toasted breadcrumbs

THIRD COURSE

PIEDMONT RIDGE SMOKED BEEF RIB EYE | country bread,
roasting juices, wilted greens

BUTTER-BRAISED AMISH ORGANIC CHICKEN |
caramelized sweet potato purée, brussels sprout leaves, natural jus

served with chef's selection of side dishes for the table

FOURTH COURSE

BALTIMORE BAR | peanut, pretzel, chocolate

MEYER LEMON PARFAIT | lemon poppy meringue, violet

MAPLE CUSTARD | orange toffee, almonds, bourbon

BREWERS HILL DINNER MENU

\$80 PER PERSON - TAX & GRATUITY NOT INCLUDED

MENU CHANGES SUBJECT TO SEASONALITY