

Appetizers

Petite Chesapeake Crab Cakes \$7.50

A flavorful mix of jumbo lump crab and fresh bread crumbs.

Crab, Corn & Coriander Fritter \$5.50

Back Fin Lump Crabmeat, Sweet Corn & Spices form this Fritter on Organic Field Greens

Onion Ingot \$7.50

Thinly sliced Spanish Onions that are piled high! Dredged in flour deep-fried in 'Brick' form with salt and pepper. You'll love them!

Asian Dumplings \$7.00

Stuffed with Pork and served with a Plum dipping sauce

Silver Dollar Mushrooms \$7.00

Stuffed with Spinach, Gorgonzola and Montrachet Cheeses, baked with a Stilton Sauce.

Fresh Scallop Cakes \$6.00

with a Roasted Paprika sauce on fresh Mixed Garden Greens

The Kettle Corner

Wild Mushroom Soup \$5.00

From Fresh Mushroom Stock, a Roaring Rock Legend!

Onion Gratinee \$5.00

Rich Onion Soup with caramelized onions baked with cheese.

Chef's Whim \$4.85

The freshest ingredients that the market has to offer.

The Italian Market

Pasta Bolognese \$16.95

Traditional Meat sauce from Tuscany

Spinach Ravioli \$14.95

Stuffed with Ricotta Cheese and covered w/ a rich Northern Italian Tomato & Basil sauce

Chicken Scarpariello \$18.95

Boneless breast, sweet Italian sausage, mushrooms, lemon and white wine in a red and brown sauce over pasta.

The Seafood Market

Louisiana Spicy Shrimp \$19.95

Plump Gulf Shrimp tossed with Mild Cajun seasonings over Mixed Rice

Salmon Wellington \$18.95

Filet of Salmon with mushrooms, artichoke hearts, parmesan cheese baked in a Flaky Phyllo crust.

Crab Cakes 18.95

Our signature crab cakes (3) served with fresh vegetables and wild rice.

Grilled Tuna Steak \$18.95

With a 'Cilantro, Lime & Sesame' cover and served on a bed of Mixed Rice.

The Butcher Shop

Bay Street Chicken \$16.95

Boneless Breast sautéed with Smoked Ham in a Shallot, 'Garlicky' cream sauce over Pasta

Rack of Lamb \$19.95

Gently Grilled – served with Japanese BBQ sauce on a bed of garden rice.

Chicken Manetta \$16.95

Boneless Chicken Breast with Sun Dried Tomato & Shiitake Mushrooms in a Brandy Demi – Glaze (Manetta's Tavern, NYC)

Hungarian Beef & Noodles 15.95

Ground Filet Mignon, sour cream, paprika and egg noodles in a fresh beef stock reduction. Classically European !

16 oz. N. Y. Strip Steak \$24.95

Dry Aged Strip Steak .. charcoal grilled, served with House Potato and Garden Veggies.

Sauerbraten \$17.95

German style with Bavarian Gravy, roasted House Potatoes and Red Cabbage.

Yankee Pot Roast \$17.95

Slow Simmered in a Dutch Oven and served served with a Rich Gravy

1/2 Farm Raised 'Duck' \$24.95

Semi – Boneless and slow roasted to 'Crispy Skin' and served with Rice and Vegetable

All Butcher Shop & Market Entrees served with Field Greens Salad with Choice of Dressing: Bleu Cheese, House, Champagne, Ranch, & Italian or Raspberry Vinaigrette

Parties of six or more .. 18% Gratuity