

# ARTICLE ONE

AMERICAN GRILL

## STARTERS

Fingerling Potato and Parsley Salad <i>with Whole Grain Mustard Dressing</i> .....	6
Lump Crab Cakes <i>with Sweet Corn and Bacon</i> .....	12
Molasses Glazed Pork Bellies <i>with Shaved Radish Salad</i> .....	10
Grilled Shrimp <i>with Tomatoes and Navy Bean Stew</i> .....	11
Peppercorn Rubbed Beef <i>with Dijon Mustard Sauce and Crispy Fried Onions</i> .....	12

## SOUPS

Chesapeake Chowder.....	cup 7 bowl 10
Senate Bean and Smoked Ham.....	cup 6 bowl 9

Heirloom Tomato Salad <i>Cabot Creamery's Clothbound White Cheddar</i> .....	10
Crisp Iceberg Greens <i>Hazen Blue Cheese, Grilled Bacon, Scallions</i> .....	10
Caesar Salad <i>Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton</i> .....	8
The Article One Salad <i>Tomatoes, Cucumbers, Red Onions, White Balsamic Dressing</i> .....	9

## FROM THE GRILL

*All Steaks Aged 21 – 28 Days, Broiled To Your Preferred Temperature. Served with Herb Butter and Choice of Side.*

Bone In Rib Eye 12 oz.....	28
N.Y. Sirloin Steak 10 oz.....	34
Center Cut Filet Mignon 8 oz.....	36
Flat Iron Steak 10 oz.....	25
Double Cut Pork Chop 10 oz.....	24
Colorado Rack of Lamb 12 oz.....	38
Salmon Steak 10 oz.....	23
Swordfish 7 oz.....	25

## SIDES

Garlic Mashed Potatoes.....	4	Wild Mushrooms   Cipollini Onions.....	5
House Cut Fries <i>with Sea Salt</i> .....	4	Collard Greens <i>with Ham Hocks</i> .....	4
Buttermilk Onion Rings.....	4	Asparagus <i>with Tarragon Butter</i> .....	5
Cheddar Cheese Grits.....	4		

## CHEF'S MAIN COURSE

Halibut <i>with Oyster Mushrooms, Parsnip and Scallion Sauce</i> .....	22
Barbeque Baby Back Ribs <i>with Sweet and Spicy Barbeque Sauce and Coleslaw</i> .....	25
Local Organic Half Chicken <i>with Southern Style Barbeque Sauce, Arugula Greens and Grilled Fruit</i> .....	20
Whole Wheat Penne Pasta <i>with Garlic Shrimp, Cherry Tomatoes and Watercress</i> .....	18