

STARTERS

Crab Cakes 16

remoulade, avocado relish

Scallops 12

corn, leeks, pea puree

Crispy Cauliflower 11

tempura fried cauliflower, lemon zest

Wings 13

choice of bbq, honey sriacha, or traditional buffalo

Spinach Dip 15

served with house made chips in a bread bowl

Bistro Board 13

chef's selection of meat, cheese and seasonal accompaniments

SOUPS

Crab Bisque 11

lump crab, cream, sherry

Tuscan Vegetable Soup 9

kale, tomato, white beans, basil, oregano

SALADS

Caeser Salad 11

fresh romaine, caesar dressing, garlic

croutons, parmesan

Chopped Salad 12

finely chopped romaine, tomato, onions, garbanzo beans, cucumbers, ranch dressing

Heirloom Tomato & Burrata Salad 13

olive oil, brioche crisps

Baby Gem Salad 13

baby gem lettuce, Ash goat cheese, berries, shaved onions

Add To Any Salad:

grilled chicken 5, shrimp 6, steak 6, or salmon 7

BISTRO 300

#BYOSandwich

1. Choose Your Protein \$18

strauss grass-fed ground beef, grilled chicken breast, or impossible burger

2. Choose Your Toppings

lettuce, spinach, arugula, tomato, sautéed mushrooms, raw onions, caramelized onions, fried onions, bread and butter pickles, avocado, bacon, fried egg, jalapeños

3. Choose Your Cheese

white cheddar, yellow cheddar, american, goat cheese, swiss, blue cheese, provolone, or brie cheese

ENTRÉES

Filet Mignon 40

baked potato, mushrooms, herb butter

Pan Seared Salmon 30

cauliflower pilaf, roasted baby zucchini, lemon-beurre blanc, fennel-arugula salad

New York Strip 36

balsamic glazed onions, mashed potatoes, grilled broccolini, demi glaze

Mediterranean Pasta 22

kalamata olives, capers, tomatoes, balsamic vinegar, campanelle pasta

Fish & Chips 24

crisp battered cod, steak fries, malt vinegar

Broiled Crab Cake Platter 36

mashed potatoes, asparagus,

remoulade

Crispy Lemon Caper Chicken 28

lemon caper sauce, sautéed baby spinach,

parmesan spaghetti

LIBATIONS

Penguin Plunge 14

Bulleit bourbon, lemon juice, simple syrup, fresh strawberries, fresh mint, bubbly

\$2.00 of each of this cocktail sold will be donated to the Maryland Zoo

Hampton Gin Lights 13

Hendricks gin, raspberry thyme shrub, fresh lemon juice, egg whites

Fed Hill 14

Captain Morgan white rum, blackberry ginger shrub, lime juice, ginger beer

Selva de Concredo 13

Soul cachaca, almond orgeat, lemon juice, ginger ale

Grapefruit Margarita 14

Nuestra Soledad mescal, triple sec, grapefruit infused simple syrup, fresh grapefruit juice, fresh lime juice

DESSERTS

\$10

Milk Chocolate Mousse

banana cake, Valrhona milk chocolate mousse

S'mores Tart

homemade marshmallow, served in a homemade graham cracker tart

Vanilla Bean Cheesecake

topped with fresh berries

Local Ice Cream

ask your server for today's selection of flavors

Lemon Meringue Tart

BISTRO 300

CHAMPAGNE & SPARKLING WINE

	gl	btl
Canvas Brut dry, fresh flavors with hints of golden apples	9	41
Chandon Brut fresh and crisp, spicy vanilla, lemon, notes of apple	16	65
Chandon Rosé strawberry aroma, notes of juicy watermelon		68
La Marca Prosecco fresh, clean, ripe citrus, notes of lemon with green apple		53
Veuve Clicquot Yellow Label Brut rich texture, slight sweetness, ripe fruit, toasty notes, nuts orange blossom honey finish		115

WHITE WINE

	gl	btl
Cape Mentelle Sauvignon Blanc passion fruit and herbnotes, strong citrus, silky finish (W.E) 91 pts.	10	46
Murphy-Goode Sauvignon Blanc vivid, fresh citrus flavors, green fruit	10	46
Kim Crawford Sauvignon Blanc juicy acidity, fruit sugars, balanced		55
Canvas Chardonnay orchard fruit with a touch of oak, bright acidity	9	41
Rodney Strong Chardonnay touch of spice and vanilla, fruit (W.E) 87 pts.	11	48
Hess Collection Chardonnay crisp, clean, low oak, apple, white pear	15	65
The Seeker Riesling crisp, fruity, light citrus, with a honeyed finish	10	46
Canvas Pinot Grigio Slightly creamy, slight spice, limoncello, zesty	9	41
M. Chapoutier Belleruche Rosé mild aroma, hint of strawberry and cherry	10	46
Beringer White Zinfandel Fruity, mellow, yet crisp and refreshing	9	41
Ruffino Moscato sweet, hints of sage and citrus fruit, notes of peach and orange blossom	10	46

RED WINE

	gl	btl
Canvas Cabernet Sauvignon subtle oak and spice, lively tannins, rich dark fruit	9	41
Drumheller Cabernet Sauvignon light tannins, sweet fruit, notes of plum	11	48
Simi Alexander Valley Cabernet Sauvignon red plum, cassis, blackberry and cherry	14	58
Numanthia Termes Tempranillo aromas of plum and blueberry, full tannins, medium body with a long finish (W.A. 91 pts)	13	52
Catena Vista Flores Malbec Rich, sweet spice, touch of leather	11	48
Terrazas Reserva de los Andes Reserva Malbec berry and plum character and hints of flowers	9	41
Canvas Merlot subtle toasty spice, rich, ripe tannins	9	41
Canvas Pinot Noir light bodied, soft tannins, fresh	9	41
MacMurray Central Coast Pinot Noir notes of black cherry, and pomegranate	10	46
Charles & Charles Red Blend A blend of Cabernet and Syrah	11	48
Coppola Diamond Series Merlot plum and blackberry flavors, rich, toasty oak		62
St. Francis Zinfandel blackberry and cherry, full bodied. (W.A.) 90pts		62

Please drink responsibly

**18% gratuity will be added to parties of 6 or more.