

# Dinner Menu

## Starters

\*Classic Mussels 18

*White Wine, Garlic, Shallots, Parsley*

Watercress Endive Salad 12

*Anjou Pears, Walnuts, Hook Blue Cheese, Sherry  
Vinaigrette*

Roasted Beets 14

*Arugula, Pistachios, Goat Cheese Fondue*

\*Maine Lobster Risotto 18

*Lobster Mushrooms, Vanilla Bean, Lobster Cream*

Braised Lamb Shoulder Cannelloni 16

*Sheep's Milk Ricotta, Carrot Puree, Lamb Jus*

Sweet Corn Soup 13

*Jumbo Lump Crab, Corn Relish*

\*Grilled Calamari Escabeche 14

*Avocado, Pickled Shallots*

\*Grilled Jumbo Shrimp 16

*Rice Beans, Rosemary*

Weaving Run Mixed Greens Salad 12

*Raw & Braised Vegetables, Lemon Vinaigrette*

Classic Caesar Salad 12

*Brioche Croutons, Marinated Anchovies*

**All Brabo Wines and Meats are  
Available at the  
Butcher's Block by RW.**

\*The consumption of raw or undercooked food may be  
hazardous to your health.

**Chef Robert Wiedmaier  
Chef de Cuisine Chris Watson**

## Entrées

\*Pan Seared Lemon Fish 26

*Fennel, Olives, Confit Tomato*

\*Pan Seared Norwegian Salmon 28

*Artichokes Barigoule, Tapenade Vinaigrette*

\*Roasted Breast of Pekin Duck 28

*Confit Leg "Spring Roll", Chili Duck Jus*

\*Pan Seared Maine Scallops 29

*Broccoli, Root Vegetables, Israeli Couscous*

\*Grilled Poconos Trout 24

*Haricot Vert, Almonds, Brown Butter Vinaigrette*

Roasted Amish Chicken Breast 26

*Glazed Carrots, Cipollini Onions, Natural Jus*

\*Grilled Lamb Salad "Niçoise" 29

*Olives, Caper Berries, Artichokes, Fingerling Potatoes,  
Arugula, Mustard Vinaigrette*

\*Fell's Point Bistro Filet 28

*Belgian Frites, Green Peppercorn Sauce*

Braised Pork Shank 27

*Northern Neck Baby Bok Choy, Fingerling Potatoes*

\*Pan Seared Rib Eye Steak 36

*Pennsylvania Mushrooms, Potato Purée, Bordelaise Sauce*

## Sides

Belgian Frites *Trio of Mayonnaise* 7

Fricassee of Irwin Mushrooms *Sage, Thyme* 9

Sautéed Virginia Sweet Corn 7

Roasted Fingerling Potatoes *Truffle Oil* 7

Artichokes Barigoule 11

Potato Purée *Chives* 7