

**Lunch****WINE**

Our complete wine list available upon request

For lunch we offer half glass 3oz pours

**Complimentary petite cheese sampling served with each bottle****SPARKLING WINE**#100 Prosecco, D.O.C.G., **Vincenzo Toffoli**, Italy 7/28-**WHITES**#200 White Zinfandel, **Beringer**, California 3/6/24-#210 Riesling, **Two Princes**, Nahe, Germany 3/6/24-#220 Albarino, **Salneval**, Salnes Valley, Spain 3.5/7/28-#230 Muscadet, **Chat. De L'oiseliniere**, Loire France 3/6/24-#240 Pinot Grigio, **di Leonardo**, Giulia, Italy 3/6/24-#250 Sauvignon Blanc, **Frenzy**, Marlborough, NZ 3.5/7/28-#260 Chardonnay, **Cartlidge & Brown**, California 3/6/24-**Limited Availability** | Red Bordeaux, **Chateau Greysac**, Medoc, France | 15- Split (375mL)**ROSÉ**#150 Rosé, **Dom. Houchart**, Cotes de Provence, France 4/8/32-**REDS**#500 Beaujolais, **Chat. De Pizay**, Beaujolais, France 3.5/7/28-#510 Pinot Noir, **Mandolin**, California 4.5/9-/36-#520 Syrah, **Dom. De la Ferrandiere**, Languedoc, France 3.5/7/28-#530 Merlot, **Casa Patronales**, Chile 3/6/24-#550 Chianti, **Coltibuono**, Tuscany, Italy 4.5/9/36-#560 Malbec, **Jean Bousquet Reserve**, Mendoza, Argentina 3.5/7/28-#580 Cabernet Sauvignon, **Stephen Vincent**, California 4/8/32-**FIRST COURSE****Soup of The Day** (5)**Lobster Bisque** (7)**Roasted Chicken & Rice Soup** (5)**Steamed BBQ Pork Bun** -ginger braised pork, pickled cucumber, cilantro, carrot, mint (9)**Mussels Provencal**- – tomato, herb, mushroom, roasted red pepper, grilled french bread (9)**Lump Crab & Avocado Tower**- ruby red grapefruit vinaigrette, mesclun greens (13)**Seafood Martini** – jumbo shrimp, lump crab, citron vodka cocktail sauce (11)**Lobster Macaroni and Cheese**- three cheese, truffle butter crunch (11)**Crispy Calamari**–toasted garlic, crushed red pepper, olive, caper, tomato sauce (8)**Black Pepper Seared Shrimp**- papaya mint chutney, coconut scented basmati rice, passion fruit drizzle (9)**Pan Roasted Crab Cake** –black pepper aioli, butter melted leeks, chive infused oil (9)**SALADS****Mesclun Salad** – aged sherry vinaigrette, frizzled onions (4)**Roasted Beet Salad** – arugula, red onion, clementines, goat cheese, roasted garlic walnut drizzle (7)**Skylark Salad** – mesclun greens, pears, red onion, sun-dried cranberries, candied pecans, crumbled blue cheese, honey sherry dressing (7)**Greek Salad** (Authentic) – vine ripe tomatoes, English cucumbers, red onions, kalamata olives, capers, imported sheep's milk feta (8)**Seared Chicken Salad** – mesclun greens, orange segments, sliced almonds, stilton cheese, raspberry-honey vinaigrette (13)**Caesar Salad** – crisp romaine, shaved parmesan, croutons, Caesar dressing (7) with grilled or blackened chicken (add 4); with garlic grilled shrimp (add 6)**Mediterranean Chopped Salad** –mixed greens, grilled chicken, mozzarella, olives, artichokes, roasted peppers, almonds, tomatoes, bleu cheese (14)**MAIN COURSE****Pan Seared Whole Bronzini**- grapefruit vinaigrette, papaya cucumber relish, green beans, rice medley (24)**Seared Mahi Mahi**- apple-citrus relish, whipped potatoes, asparagus, balsamic reduction (22)**Thai Pan Seared Atlantic Hake**- Thai red curry sauce, turmeric rice and baby bok choy (17)**Korean BBQ Pork** –pork tenderloin, kimchi fried rice, bok choy (17)**Filet Mignon & Shrimp**- mushroom port wine reduction, Yukon gold mashed potatoes, asparagus (24)**Tarragon Seared Flounder** - tarragon beurre blanc, sauté baby spinach, pan roasted fingerling potato (18)**Grilled Rib Eye Steak**- cream spinach, butter poached fingerling potatoes (23)**Mediterranean Pasta** – artichokes, roasted red bell peppers, kalamata olives, baby arugula, fresh plum tomato, basil pesto sauce, fettuccine (16)**Southwest Chipotle Grilled Chicken** – fresh corn, tomatillo salsa, black beans & dirty rice (17)**Portuguese Shrimp & Linguine** – chorizo sausage, shrimp, scallops, garlic-saffron-tomato broth (18)**Braised Short Ribs** – porcini mushrooms, barolo sauce, potato puree, broccoli (22)**Sautéed Shrimp & Scallops**– meunière sauce, roasted potatoes, poached asparagus (20)**Chicken Gouda**- porcini mushroom risotto, asparagus, roasted chicken jus (17)**Five-Spice Salmon**-basmati rice, gingered vegetables (20)**French Onion Pork Chop**- gruyere cheese, caramelized onions, beef jus, whipped potatoes, asparagus (18)**Roasted Eggplant Provencal** – zucchini, yellow squash, tomato, mushroom, mozzarella cheese, herb cous cous (15)**Cavetelli** -hot Italian sausage, broccoli raab, roasted red bell peppers, shaved garlic, extra-virgin olive oil (16)**Roast Chicken** - roasted shallot thyme jus, boursin cheese stuffed potato, french beans (17)**Vietnamese Lemon Grass Chicken** - basmati rice, vegetable stir-fry (17)**Fish & Chips** – hand-cut malt vinegar fries, down-east coleslaw, tartar sauce (17)**Chicken Parmesan** - linguine, marinara sauce (16)**CLASSIC STARTERS****Baked Spinach, Artichoke & Cheese Dip** - tri-color tortilla chips (8)**Coconut Chicken** orange chili sauce (7)**Chicken Fingers** - honey mustard sauce (7)**Chesapeake Bay Crab Dip** –Peekytoe crab, Chesapeake Bay seasonings, pita chips (10)**Sampler Platter** - potato boats, buffalo chicken wings, chicken fingers (12)**Buffalo Chicken Wings** - bleu cheese dressing (7)**Homemade Mozzarella Triangles** - lightly breaded, marinara sauce (7)**Potato Boats** - monterey jack and cheddar cheese, bacon, sour cream, chives (8)**Chipotle Shrimp Quesadilla** - monterey jack and cheddar cheese, scallions, tomatoes, cilantro, sour cream (10)**Blackened Chicken Quesadilla**- monterey jack and cheddar cheese, sour cream, pico de gallo (9)

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If You Don't See It, Just Ask

Chef Craig Shelton Inspired Menu

James Beard "Best Chef" 2001

## FINEST BURGER CHOICES

**Certified Angus Beef** ground sirloin served on homemade sesame seed brioche roll;

100% freshly **ground turkey** served on a brioche roll; Char-grilled **chicken breast** served on olive oil-grilled ciabatta bread

Served with coleslaw, pickle and French fries or greens tossed in balsamic vinaigrette

**St. Louis**- sautéed onions, mushrooms, mozzarella (10)

**Greek** - pita, feta, shredded lettuce, tomatoes, cucumbers, tzatziki sauce (10)

**Mexicali** - monterey jack and cheddar, avocado, pico de gallo (10)

**Cuban**- cuban marinated slow roasted pork, sliced ham, pickle, red onion, American cheese (11)

**Au Poivre**- black pepper crusted burger: wild mushroom, au Poivre sauce, malt vinegar fries (11)

**Short Rib**- 6oz hamburger smothered with Barolo wine, porcini mushrooms, braised short ribs, malt vinegar fries (11)

**Steak House**- topped with chive potato puree, frizzled onions, A-1 Sauce, malt vinegar fries (11)

**Grilled Vegetable Napoleon Burger**- sliced portabella, zucchini, eggplant, tomato and fresh mozzarella, herb sherry Dijon vinaigrette, brioche roll (9)

**Lemongrass Marinated Turkey Burger** –grilled pineapple- mango salsa, sweet potato fries (9)

## SANDWICHES & WRAPS

Served on homemade artisanal bread with coleslaw, pickle and French fries or mesclun greens with balsamic vinaigrette

**Yankee Wrap** - buffalo chicken, lettuce, celery, bleu cheese dressing (9)

**Caesar Wrap** - grilled chicken, croutons, romaine, caesar dressing (8)

**Albacore Tuna Salad Sandwich** - toasted rye (8)

**City Grill**-pastrami, swiss, tomato, bacon, coleslaw, russian dressing, rye bread (11)

**Texas BBQ Pulled Pork Sandwich**- slow roasted pork, cheddar cheese, toasted brioche roll, fried pickle (10)

**Smoked, Slow Roasted Pork Loin Sandwich** – cornichon dijonnaise, shaved red onion, manchego cheese, griddle toasted sesame semolina (10)

**Shaved Rib-eye Sandwich** - provolone, sautéed onions, mushrooms, ciabatta (9)

**Tuscan Sandwich** – sopressata, cappacola, provolone, mixed greens, sundried tomato relish, shallot vinaigrette, ciabatta (11)

**Vietnamese Salmon Sandwich** – lemongrass marinated salmon, shredded carrot, daikon, fresh cilantro, sesame semolina baguette (10)

**Argentine Baguette** – grilled top sirloin, spice rub, onions, romaine, chimichurri (10)

**Southwest Gyro**- chicken, chorizo, lettuce, pico de gallo, fire-roasted jalapeno and cilantro tzatziki (10)

**Chicken Waldorf Salad Sandwich** - lettuce, walnuts, apples, celery, toasted 9-grain (8)

**Jamaican Sliced Pork Loin Sandwich** – caribbean style barbeque sauce, semolina baguette, sweet potato fries (10)

**Slow-Roasted Beef Sandwich** – sour cream- horseradish mayonnaise, lettuce, tomato, red onion, ciabatta (10)

**Thanksgiving Sandwich** – hand-carved turkey, cranberry compote, bread stuffing, raisin flax seed bread, turkey gravy, sweet potato fries (10)

**Roast Turkey B.L.T.** –hand carved turkey breast, bacon, lettuce, tomato, mayonnaise, sesame white toast, (10)

**Classic Fish Taco** – napa cabbage, cilantro, chipotle ranch dressing, pico de gallo, served in a soft taco (10)

**SOUP AND HALF SANDWICH** choices of turkey, ham, roast beef, tuna salad, chicken waldorf salad, pastrami or corned beef (9)

**JUICES**- Freshly squeezed OJ or freshly squeezed grapefruit (3.25/5) V8, tomato, pineapple, cranberry, apple juice (med. 2.25) (lg. 5)

## BREAKFAST SIDES

pork or turkey sausage, ham, bacon, Canadian bacon, pork roll or chorizo (3) oatmeal (3) corned beef hash or turkey hash (3) home fries/French fries, cottage cheese or apple sauce (2) Fresh fruit salad or strawberries & bananas (3) fresh whipped cream (1) smoked salmon (7)

## BREAKFAST

Substitute fruit for home fries (\$1)

**2 Eggs Any Style with Home Fries** with bacon, grilled ham, pork roll, Canadian bacon, pork sausage or turkey sausage (7)

**2 Eggs Any Style**- homemade corned beef hash turkey hash (8) **2 Eggs Any Style with Grilled Rib-Eye Steak** (17)

**A Little of Everything** – short stack of pancakes, eggs any style, hickory smoked bacon and sausage (8)

**Classic Irish Steel Cut Oatmeal** – pears, sundried apricots, brown sugar, cinnamon (7)

**Blueberry Stuffed French Toast** – blueberry & mascarpone stuffed, dipped in vanilla egg batter, drizzled with maple syrup, fresh fruit garnish (9)

**Carolina Grits** – blend of sausage, ham, cheddar cheese and grits (7)

**Chorizo and Egg Quesadilla** – pico de gallo, sour cream (9)

**Power Breakfast** – 5 egg whites, 1 slice toasted 9 grain bread, grapes, sliced tomatoes, sliced oven roasted turkey (9)

**Healthy Start Breakfast** – egg white omelet with tomato & basil, 9 grain toast, turkey sausage, fruit garnish (9)

**Basque Breakfast Sandwich** – chorizo sausage, scrambled eggs, manchego cheese, piperade, artisanal ciabatta bread, fresh fruit (8)

**Skylark Morning Sandwich** – Virginia ham, gruyere cheese, scrambled eggs, artisanal ciabatta bread, fresh fruit (8)

**Western Wrap** – scrambled eggs, peppers, onions, ham, cheddar cheese, fresh fruit (7)

**Apple Cinnamon Crepes** – sautéed cinnamon dusted apples, toasted banana nut bread, fresh fruit, whipped or sour cream (9)

**Skylark House-Smoked Salmon** – artisanal bread assortment, traditional garnishes (10) Add Bagel (1.50)

**Huevos Rancheros** – fried eggs, salsa, shredded jack and cheddar cheese on crispy tortillas, black bean Cajun ham hash (9)

**Strawberry Crepes** – strawberries, toasted banana nut bread, fresh fruit, whipped or sour cream (9)

**Eggs Benedict** - Canadian bacon and hollandaise sauce (9) **Salmon Benedict** - house smoked salmon and tzatziki sauce (12)

**Maryland Benedict** - mini crab cakes and roasted red pepper sauce (12)

## PANCAKES, FRENCH TOAST AND WAFFLES

**Buttermilk Pancakes** – with bacon, ham, pork roll, turkey or pork sausage (7.5)

**Buttermilk Pancakes** –chocolate chips & whipped cream (6.5)

**Buttermilk Pancakes** – with strawberries & bananas or blueberries (7.5)

**Banana Fosters Waffle** – maple rum pecan sauce, whipped cream (8)

**Cinnamon French toast** –with bacon, ham, pork roll, turkey or pork sausage (7.5)

**Belgium Waffle** – with chocolate, vanilla or strawberry ice cream (7)

**Crispy Crunch French toast** – rolled in rice crispies, drizzled with honey maple syrup (6) **Cinnamon French toast** – with strawberries and bananas (7.5)

## OMELETTES

**New York** – house-smoked salmon, onion, tomato, bagel & cream cheese (11)

**Florentine** – spinach, mushrooms, feta cheese (8)

**Chorizada** – chorizo, cilantro, scallions, monterey jack and cheddar cheese (9)

**Greek** – feta cheese, fried potatoes, tomatoes (9)

**Monte Bianca** – portabella, fresh mozzarella, sun-dried tomatoes (9)

**Frittata Mediterranean** – kalamata olives, roasted peppers, onions, feta & parmesan cheese (9)

**Western** –ham, peppers and onions (8)

**Farmer's** - broccoli, zucchini, tomatoes, mushrooms, onions, peppers (8)

**Create your own** (5.5)

**Add:** american or swiss cheese (.75) onion, pepper or tomato (.5) broccoli or mushroom (.75) fresh mozzarella or feta (1.5) spinach, asparagus, sun-dried tomatoes, portabella or roasted peppers, Bacon or ham (1.5) pork, turkey, italian sausage (1.5) chorizo sausage (2) diced chicken or turkey (2.5)