HOUSE CRAFTED SOUPS  Cup 5 / Bowl 9

GRILLED CAESAR SALAD  baby romaine hearts | peppered bacon
white balsamic caesar vinaigrette  Half 10 / Full 15

AUTUMN GREENS SALADVG  organic field greens | arugula | sweet potato
riesling poached apple | toasted pumpkin seed | apple rosemary vinaigrette  Half 7 / Full 15
*add grilled chicken 8, flat iron steak 11, shrimp 10 or salmon 12

TAPAS AT TORCH  choose three items from the options below
peppered beef kebab, chili oil fondue | crispy sea salt-rosemary potatoes VG
adobo pork and pineapple lettuce wrap
warm ricotta filled serrano wrapped fig, spiced honey drizzle  16

MARYLAND STYLE CRAB CAKE*  lump crab cakes | remoulade
napa cabbage slaw  single 8 / double 15

ISLAND HOPPER SALMON POKE BOWL*  sushi grade salmon | avocado mousse
grilled pineapple relish | cracked nori | scallion | pickled chili & cucumber
toasted sesame citrus dressing  18

VEGAN GRILLED GARDEINVG  spiralized zucchini noodles | wild mushrooms
ripe tomatoes | english peas | grilled vegan chicken | almond cream  17

ROASTED PORK FLATBREAD  adobo shaved pork | molten provolone
caramelized onion | peppercorn dijonnaise | grilled tandoori style flatbread | arugula  15

ASIAN CHICKEN AND RICE BOWL  sticky rice | hoisin glazed chicken
stir-fry vegetables | sesame ginger dressing | frizzled rice noodles  16

MONKISH MUSSEL STEW  poached monkfish | local mussels
simmered vegetables | creamer potatoes | light saffron broth  Bowl 23

SESAME STEAK TACOS*  sesame citrus steak | pickled red onion and carrot
torn cilantro | lime crema | fresh lime | flour tortilla  17

BLACK COD*  citrus peppercorn poached fillet | natural fume | black sticky rice
vegetable brunoises  21

CHICKEN FRICASSEE*  simmered boneless chicken thigh | charred root vegetables
dry white wine | sage veloute  19

PAN SEARED SCALLOPS*  braised white winter beans | root vegetables | light broth
romesco sauce (contains almonds)  24