

# ARTICLE ONE

## AMERICAN GRILL

### STARTERS

Lump Crab Cake .....	12
<i>Shaved Fennel Salad, Citrus-Mustard Reduction</i>	
Crispy Calamari with Rock Shrimp .....	11
<i>Smoked Tomato Aioli, Pickled Radish</i>	
Shrimp and Crab Cocktail .....	13
<i>Endive and Apple Salad</i>	
Warm Local Artisan Cheese .....	10
<i>Chapel's Country Creamery Chappelle's Cheese (Maryland) with Grilled and Fresh Country Bread</i>	

### SOUPS

Maryland Crab Bisque with Aged Sherry, Sweet Corn.....	cup 7	bowl 10
Senate Bean and Smoked Ham .....	cup 6	bowl 9
Chef's Seasonal Soup .....	cup 6	bowl 9

### SALADS

The Article One Salad .....	8
<i>Cucumbers, Wild Watercress, Yellow Grape Tomatoes, Red Onions, Candied Pecans, Pumpkin Seeds</i>	
<i>White Balsamic Dressing</i>	
 Avocado and Heirloom Tomato Salad .....	8
<i>Red Onions, Bell Peppers and Cumin Dressing</i>	
Roasted Plum and Fresh Mozzarella Cheese Salad .....	9
<i>Herbs, Red Onions, Olives</i>	
Local Warm Walnut Crusted Goat Cheese Salad .....	9
<i>Belgium Endive, Red Romaine, Caramelized Brussels Sprouts, Sundried Cherries, Warm Bacon Dressing</i>	
<i>Crisp Butternut Squash</i>	
Caesar Salad.....	9
<i>Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton</i>	


### FROM THE GRILL

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

Bone In Rib Eye 14 oz .....	29	
N.Y. Sirloin Steak 12 oz .....	34	
Center Cut Filet Mignon 8 oz .....	36	
Coulotte Steak 10 oz .....	26	
Colorado Rack of Lamb 12 oz .....	38	
Organic Salmon Filet 10 oz .....	24	
Swordfish 8 oz .....	21	
Baked Potato & Cherry Wood Smoked Bacon .....		4
Mashed Yukon Golden Potatoes .....		4
Truffle Fries with Sea Salt .....		5
Asparagus with Tarragon Butter .....		5
Organic Polenta & Vermont Goat Cheese .....		5
Wild Mushrooms and Cipollini Onions .....		5
Honey Glazed Baby Carrots .....		4
Local Market Vegetables .....		4

### SIDES

### CHEF'S ENTREES

Organic Breast of Chicken .....	21
<i>Mashed Potatoes, Wilted Greens, Wild Mushroom Ragoût</i>	
 Swordfish .....	21
<i>Fennel, Quinoa, Green Beans, Orange Emulsion</i>	
Campanelle Pasta with Crab .....	23
<i>Fresh Jumbo Lump, Beech Mushrooms, Baby Spinach, Light Cream</i>	
Butternut Squash and Goat Cheese Ravioli .....	19
<i>Celery Root Purée, Figs, Wilted Greens, Pine Nuts</i>	
Seasonal Grilled Vegetables .....	16
<i>Toasted Quinoa, Wild Mushrooms</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.