



EST. 2000

ONE TWENTY SIX

ORGANIC - FRESH - LOCAL

Dinner

APPETIZERS

- MARINATED OLIVES** 5
- POMMES FRITES** 8
House-cut fries, aioli
- VEGETABLE SAMOSAS** 9
Mint chutney
- CHEESE PLATE** 13
Domestic & imported cheeses
- MARYLAND CRABCAKES** 14
Chipotle, basil, orange ginger sauces
- PRINCE EDWARD ISLAND MUSSELS*** 14
White wine, tarragon, herbs
- DAILY CHARCUTERIE SELECTION** 13
White wine, tarragon, herbs
- MUSHROOM & GRUYERE TART** 12
parmesan tuile, balsamic reduction
- EAST AND WEST COAST OYSTERS*** 16
Mignonette sauce
- MEDITERRANEAN SPREAD** 10
Goat cheese, tomato, wood-fired flat-bread
- SOUP DU JOUR** 6/ 8
- Bread basket** 5
Baked daily, honey butter

SALADS

- Add: Chicken \$6
- Salmon \$8
- MIXED GREENS** 6 (10)
Cucumbers, tomatoes
honey-balsamic vinaigrette
- ROASTED BEET** 8 (12)
Bleu cheese, candied walnuts
pickled onion, honey-balsamic
vinaigrette
- ARTICHOKE** 8 (12)
Parmesan, crisp chickpeas
lemon-champagne vinaigrette
- country** 15
Shrimp, grilled chicken, gorgonzola,
bacon, honey-balsamic vinaigrette
- Grilled vegetable** 13
Warm goat cheese, pine nuts
honey-balsamic vinaigrette

SIGNATURE DISHES

Sandwiches are served on house made bread with choice of soup or salad, or pommes frites

- GRILLED VEGETABLE SANDWICH** 13.5
Mozzarella, focaccia
- CRAB CAKE SANDWICH** 15
Chipotle sour cream, focaccia
- SHRIMP PO' BOY** 14
Napa slaw, pepper jack, garlic aioli
- CUBAN PORK SANDWICH** 15
pulled pork, mozzarella, bacon
- STEAK SANDWICH*** 17.5
Hanger steak, Mozzarella caramelized onions

ENTRÉES

- TENDERLOIN*** 42
Whipped potatoes, bordelaise sauce
grilled broccolini
- ÉTOUFFÉ** 21
Andouille sausage, smoked chicken,
shrimp, basmati
- STEAK FRITES*** 28
Pommes frites, gorgonzola or porcini
butter
- PORK VINDALOO** 20
En croute, Indian spices, spinach
- Scottish SALMON*** 28
Vegetable risotto, white anchovy butter
- ANCHO RUBBED LOCAL PORK CHOP*** 29
Maple glaze, oven roasted brussels sprouts
- CHICKEN BOURGOGNE** 21
Spaetzle, bacon, spinach, Dijon cream
- BUTTERNUT SQUASH IN PHYLLO** 20
Organic squash, mascarpone, kale, sweet
garlic cream, walnuts
- LAMB OSSO BUCCO** 28
Creamy polenta, lamb jus, broccolini
- SEARED TUNA*** 24
Ginger soy cream reduction, red cabbage
Indo-Chinese rice noodles

BURGERS*

1/2 pound house-ground burgers served on house made buns with soup, salad, or pommes frites
Sub: Meyer Farms Burger \$3

- Cheese burger** 14
choice of cheese, aioli
- Bacon Cheese** 14
Bacon, cheddar, aioli
- Guadalajaran** 14.5
Pepper jack cheese, guacamole
pickled jalapenos, aioli
- Dutch** 14.5
Gouda cheese, caramelized onions, aioli
- 1/3 lb Lamb** 15
Local lamb, grass-fed, goat cheese
harissa mayo,
- veggie burger** 11.5
House made bean & vegetable patty,
guacamole

PASTA

- GNOCCHI WITH BLUE CRAB** 23
House-made gnocchi, spinach, herb
tomato broth, cream
- BOLOGNEse** 19
Meyer beef, Kalona cream, bacon,
porcini
- GNOCCHI WITH MUSHrooms** 21
House-made gnocchi, spinach, herb
tomato broth, cream

DESSERTS

- VANILLA BEAN CRÈME BRÛLÉE** 8
- CHOCOLATE TORTE** 8
Raspberry coulis, whipped cream
- VANILLA POPPY SEED cake** 8
Lemon custard, berry compote
- vanilla ice cream** 8
House-made, almond cup
- berry sorbet** 8
House-made, almond cup

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness