



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 CRAB-CAKES** 15
Chipotle, basil, orange ginger sauces
- PRINCE EDWARD ISLAND MUSSELS*** 16
White wine, tarragon, herbs
- DAILY CHARCUTERIE SELECTION** 13
Country pâté, dijon, pickled onion
- MUSHROOM & GRUYERE TART** 12
Parmesan tuile, balsamic reduction
- EAST AND WEST COAST OYSTERS*** 16
Mignonette
- MEDITERRANEAN SPREAD** 10
Goat cheese, tomato, wood-fired flat-bread
- SOUP DU JOUR** 6/8
- Bread basket** 5
Baked daily, honey butter

SALADS

- MIXED GREENS** 6
Side salad, Cucumbers, tomatoes honey-balsamic vinaigrette
- ROASTED BEET** 8
Side salad, Bleu cheese, candied walnuts, pickled onion, honey-balsamic vinaigrette
- ARTICHOKE** 8
Side salad, Parmesan, crisp chickpeas lemon-champagne vinaigrette
- country** 18
Shrimp, grilled chicken, gorgonzola, bacon, honey-balsamic vinaigrette
- Grilled vegetable** 15.5
Warm goat cheese, pine nuts honey-balsamic vinaigrette

-Add Chicken 6; Add Salmon 8

ENTRÉES

- ÉTOUFFÉ** 21
Andouille sausage, smoked chicken, shrimp, basmati
- STEAK FRITES*** 28
Pommes frites, gorgonzola or porcini butter
- PORK VINDALOO** 21
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** 22
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

TENDERLOIN* 42
Whipped potatoes, bordelaise sauce
grilled broccolini

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

BURGERS & SANDWICHES

Sandwiches and burgers are served on house made bread (buns) with choice of soup, salad, or pommes frites

- 126 Steak burger** 14.5
Half pound house-ground black Angus, bacon, choice of cheese, aioli
- Dutch burger** 16
Half pound house-ground black Angus, gouda cheese, caramelized onions, aioli
- Lamb Burger** 16
Local lamb, grass-fed, goat cheese harissa mayo, 1/3 pound
- veggie GuadAlajaran** 14
House made bean & vegetable patty, pickled jalapenos, pepper jack cheese, guacamole
- CRAB CAKE SANDWICH** 16.5
Chipotle sour cream, focaccia
- CUBAN PORK SANDWICH** 16
pulled pork, mozzarella, bacon, focaccia, aioli
- STEAK SANDWICH*** 18
Hanger steak, Mozzarella caramelized onions

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** 6
House-made
- berry sorbet** 6
House-made

*These items marked are cooked to order or served raw.

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