



L'HIRONDELLE CLUB

BAR SNACKS

SHRIMP POT STICKERS

MUSTARD GREEN,
SOY MUSHROOM BROTH,
LIME OIL, PEANUTS,
MICRO WASABI 14

LOBSTER CORN DOGS

MAINE LOBSTER, CORN SALSA,
RED PEPPER COULIS 18

EASTERN SHORE

1/3 POUND JUMBO LUMP CRAB,
TOMATOES, CHEDDAR,
SCALLIONS, OLD BAY,
FLOUR TORTILLA 20

GF WINGS

BBQ, HONEY GARLIC, HOT, MILD,
SERVED WITH CELERY,
BLUE CHEESE OR RANCH 12

APPETIZERS

GF CRISPY BRUSSELS

ORO BLANCO GRAPEFRUIT,
WILD FENNEL, PISTACHIO,
OLIVE OIL 12

GF TUNA AND WATERMELON

WATERMELON DASHI,
AVOCADO, JALAPENO,
MICRO WASABI, LIME OIL 18

GF BANG BANG SHRIMP

YUZU AIOLI, SCALLIONS,
PUFFED TAPIOCA 18

GF SWEET THAI CALAMARI

RED PEPPER PUREE, SCALLION,
SESAME SEED 16

SOUP

MARYLAND CRAB

CUP 7 BOWL 9

FROSTED CRAB

CUP 7 BOWL 9

CREAM OF MUSHROOM

CUP 6 BOWL 8

SALAD

COMPLIMENT ANY SALAD:

GRILLED CHICKEN 7, ATLANTIC SALMON 9,
CRAB CAKE 18, GOAT CHEESE OR FETA 2

CAESAR

PETITE ROMAINE. HERB CROUTONS,
FRESH PARMESAN 8/14

GF GRAPEVINE

ORGANIC GREENS, RED GRAPES,
PINE NUTS, DRY BLEU CHEESE,
WHITE BALSAMIC VINAIGRETTE 8/14

GF WEDGE

TOMATOES, SMOKED BACON,
SCALLIONS, HARD BOILED EGG,
CREAMY BLEU CHEESE 8/14

TABBOULEH QUINOA & AVOCADO BOWL

WHITE BALSAMIC VINAIGRETTE 16
ADD BANG BANG CHICKEN 7

GF COBB

ORGANIC GREENS, TOMATOES,
GRILLED CHICKEN BREAST,
BACON, HARD BOILED EGG,
AVOCADO, DRY BLEU CHEESE,
CHOICE OF DRESSING 16

FRIED GREEN TOMATO SALAD

HEIRLOOM TOMATO, ARUGULA,
QUESO FRESCO, ROASTED
RED PEPPER REMOULADE 16

GF GRILLED WATERMELON SALAD

SUNFLOWER SPROUTS, FETA, HONEY,
BALSAMIC GLAZE, OLIVE OIL 16

CLASSIC ENTREES

CHICKEN FRANCAISE

HALF PORTION EGG BATTERED CHICKEN,
TOMATO, ARTICHOKE HEARTS,
CAPERS, WHIPPED POTATO,
LEMON BUTTER SAUCE 18

GF SIMPLY PREPARED FISH

HARICOTS VERTS, WHIPPED POTATO,
BEURRE BLANC
SALMON 26, ROCKFISH 29, TUNA 28

MARYLAND CRAB CAKE

WHIPPED POTATO, ASPARAGUS,
TARTAR SAUCE, LEMON,
SINGLE 28 DOUBLE 37

GF STEAK FRITES

CREEKSTONE FARMS
BLACK ANGUS 12OZ. NY STRIP,
POMME FRITES, MAITRE'D BUTTER,
HOUSE-MADE STEAK SAUCE 32

GF FILET MIGNON

CREEKSTONE FARMS BLACK ANGUS,
WHIPPED POTATO, HARICOTS VERTS,
MUSHROOM DEMI GLACE 6oz. 28

PERFECT PAIR

6OZ. FILET MIGNON,
MARYLAND CRAB CAKE,
WHIPPED POTATO, HARICOT VERTS,
MUSHROOM DEMI GLACE 42

SANDWICHES

BAHN MI

CHICKEN SANDWICH
PICKLED VEGETABLES, CILANTRO,
SRIRACHA, TOASTED BAGUETTE 16

NEW ENGLAND LOBSTER ROLL

FRESH LOBSTER, CELERY, CHIVE,
PARSLEY, BRIOCHE ROLL 24

TAVERN BURGER

BLACK ANGUS, FRIED EGG, AVOCADO,
PEPPER JACK CHEESE, SPECIAL SAUCE,
FRENCH FRIES 16

BLACK ANGUS BURGER

KAISER ROLL, FRENCH FRIES 14
CHEESE 1.00, BACON 1.00

ENTREES

SOUP AND SALAD ARE AVAILABLE
ALA CARTE FOR ALL ENTREES

GF CRISPY SKIN ROCKFISH

DUCK RAGU, SAUCE VERT,
PICKLED MUSTARD GREEN,
POTATO ESPUMA 29

GF COFFEE CHILI RUBBED BAVETTE

CRISPY YUCCA, CHIMICHURRI,
PINEAPPLE SALSA, MICRO CILANTRO 26

TEQUILA MUSSELS

SMOKED CORN, CHORIZO, TOMATO,
SCALLIONS, CILANTRO, LIME OIL,
GRILLED BAGUETTE 24

GF SESAME SEARED TUNA

CUCUMBER, AVOCADO, LEMON GRASS,
SEABEANS, COCONUT ESPUMA 28

GF COLORADO LAMB LOIN

FAUX CAULIFLOWER RISOTTO, PEA,
ENOKI MUSHROOM, MINT OIL,
DEMI GLACE 32

GF GRILLED PORK OSSO BUCCO

CAULIFLOWER PARSNIP MASH,
BABY BOK CHOY, PLUM, RADISH,
PICKLED MUSTARD SEED 30

GF PAN SEARED SCALLOPS

MUSSELS, BUTTERMILK FOAM, BACON,
GRILLED LEEK, ASPARAGUS,
OYSTER MAYO, LIME OIL 28

DESSERT

PEANUT BUTTER PIE

OREO TART, MERINGUE, BACON POWDER,
CHOCOLATE COFFEE CRUMB 8.50

LEMON CHEESECAKE

RASPBERRY, BLACKBERRY, LEMON JEL,
MINT, WHIPPED CREAM 8.50

STRAWBERRY SHORTCAKE

SHORTBREAD CRUMBLE,
CHAMOMILE CREMEUX, MINT,
STRAWBERRY BON BON 8.50

CHOCOLATE BOMB

CHOCOLATE MOUSSE,
CHOCOLATE GANACHE,
WALNUTS, CREAM CHANTILLY 8.50

ICE CREAM

VANILLA, CHOCOLATE, COFFEE,
COOKIES & CREAM, MINT CHOCOLATE CHIP,
RASPBERRY SORBET 5

TJ GARRISH - EXECUTIVE CHEF

TJGARRISH@LHIRONDELLE.COM

WARREN WILSON / CHRIS ROBISON - SOUS CHEFS

WWW.LHIRONDELLE.COM

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.