



FOR THE TABLE

CHARCUTERIE & CHEESE BOARD

Chef's selection of cured meats, fresh local and artisan cheeses, paired with a selection of jam, marmalade, fruits, assorted nuts, grapes, crackers, breads and more.

GRAND (SERVES 2) | 26 **ROYAL (SERVES 4-6) | 45**

MEDITERRANEAN BOARD

hummus, roasted red pepper spread, grape leaves, olive tapenade, house made pita chips, feta cheese, kalamata olives, tzatziki

OYSTERS ON THE HALF SHELL

raspberry points, cocktail sauce, shallot mignonette, lemon twist

21

20

SMALLS

TRUFFLE FRIES 11
parmesan, parsley, garlic aioli

COCONUT SHRIMP 17
orange chili sauce, miso aioli

ANGRY CHICKEN 13
gochujang sauce, sesame seed, fennel ranch

FRIED GOAT CHEESE 15
pepper jelly

SEARED TUNA 17
espresso crusted ahi tuna, seaweed salad, lemon soy reduction, scallions, julienne carrot, sesame seed

MANOR WINGS 17
choice of: korean bbq, buffalo, orange chili, honey old bay; served with celery sticks, ranch/blue cheese dressing

SHAREABLES

FALL FLATBREAD 16
san marzano tomato, compressed plum, basil, tomato jam, balsamic, maldon, on house made flatbread

CREAMY CRAB DIP 19
house made old bay pita chips

SMOKED GOUDA MAC & CHEESE 14
add: grilled chicken +\$7 | blackened shrimp +\$13 | crab +\$15

TAPAS

DEEP FRIED RAVIOLI 7
house made marinara, radish crisp, siracha aioli, roasted heirloom cherry tomatoes

LAMB LOLLIPOPS 9
pistachio crusted lamb, shaved asparagus, lemon zest, minted herb oil, balsamic reduction

BRAISED SHORT RIB 8
mashed potato, broccolini, cipolini onion, red wine demi glace

PAN SEARED SEA SCALLOPS 7
butternut squash puree, caramelized pecan crumble, hot honey glaze, shaved scallion

DECONSTRUCTED STUFFED PORTABELLA 7
spinach, edamame, hearts of palm, artichoke, roasted red peppers, garlic, herbs, shallots, zucchini, squash, carrots, herb oil and balsamic reduction

DUCK CONFIT TORTELLINI 8
cranberries, orange zest, herbs, butternut squash veloute, roasted pumpkin seeds

SHRIMP AND GRITS 9
andouille sausage, shrimp, cheese, peppers, tomatoes, scallions, and a whole lot of creole love!

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. **A customary gratuity of 20% will be added to all parties of 5 guests or more.**

Menu created by Executive Chef Charlie Coppola

SOUPS & SALADS

CREAM OF CRAB SOUP 12
Maryland jumbo lump, old bay, green onion, served with parmesan garlic toast

HEARTY VEGETABLE SOUP 9
seasonal selection of vegetables, spinach, fresh herbs, tomato, parmesan garlic toast

RUSTIC CAESAR SALAD 12
housemade caesar dressing, romaine, parmesan, bottarga, focaccia bread crumbs

COBB SALAD 14
romaine, bacon, hard boiled egg, heirloom cherry tomato, avocado, bleu cheese crumble, shaved red onion, orange lavender vinaigrette

BURRATA 15
arugula, compressed plum, mint, pistachio, basil, honey chipotle vinaigrette

SALAD ADDITIONS

CHICKEN 7 | GRILLED STEAK 11 | BLACKENED SHRIMP 13

HANDHELDS

BLEU BURGER 18
gorgonzola, bacon jam, fried onions, arugula, garlic aioli, steak sauce, truffle fries

CRAB BURGER 24
burger patty, crab cake, lemon slaw, spiced creole aioli, over easy egg

FRIED CHICKEN SANDWICH 19
sesame slaw, teriyaki glaze, cool wasabi ranch

VEGAN BURGER 21
caramelized onions, mushrooms, roasted red pepper sauce

ENTREES

STEAK FRITES 38
12oz NY strip steak, truffle fries, shaved asparagus, steak sauce, herb butter

WILD MUSHROOM RISOTTO 24
seasonal wild mushrooms, porcini, herb oil, balsamic reduction, micro greens

PAN SEARED HALIBUT 29
red pepper coulis, julienne vegetables, herb oil

SEAFOOD PASTA 36
mussels, scallops, shrimp, linguine, white wine crème sauce

CHICKEN ROULADE 27
spinach, lemon, slivered almonds, Italian cheeses, served over winter wild rice, with smokey cranberry reduction, deep fried brussels

BRICK OVEN PIZZA

MARGHERITA 15
burrata, basil, parmesan

WINTER PIZZA 18
butternut squash, red onion, sage, smoky bleu cheese, walnut crumbles

WILD MUSHROOM 17
seasonal wild mushrooms, ricotta, pesto, truffle oil, parmesan

THE WORKS 19
pepperoni, chorizo, bacon, ricotta, onion, peppers, olives, burrata

BBQ CHICKEN 19
besamel, red onion, sage, smoky blue, walnut crumbles

COCKTAILS

MOIRA'S ROSE <i>absolut elyx vodka, earl grey tea, hibiscus syrup, lemon</i>	14	MANOR MARTINI <i>absolut elyx vodka, olive brine, dolin dry vermouth</i>	14
GARDEN GODDESS <i>ketel one vodka, cucumber, mint, basil, lemon, chateau liqueur, seltzer</i>	14	FRENCH 75 <i>empress 1908 gin, st. germaine, lemon, simple</i>	15
SOLSTICE <i>hendricks gin, prosecco, cranberry, rosemary</i>	14	ESPRESSO MARTINI <i>absolut elyx, espresso, godiva dark chocolate liqueur, amaro averna, benedictine</i>	14
THE CONSERVATORY <i>plantation dark rum, basil, blackberry, orange-ginger syrup</i>	13	MONTELEONE MANHATTAN <i>martell vs cognac, bulleit rye whiskey, sweet vermouth, benedictine, bitters</i>	15
RAH-RAH-RITA <i>patron silver, orange-ginger syrup, lime juice, hellfire bitters, salt rim</i>	14	NEGRONI <i>beefeater gin, campari, sweet vermouth</i>	13
SWEET SWEET NOTHING <i>bulleit bourbon, plantation dark rum, cinnamon simple, brown sugar</i>	15	OAXACA OLD FASHIONED <i>1800 blanco, ilegal mezcal, agave nectar, xocolatl mole bitters</i>	15

WINE

BUBBLES

	GLASS	BOTTLE
SEGURA VIUDAS BRUT ORGANIC <i>fresh and clean notes of apple, pear and white flowers (vegan)</i>	8	28
LAMARCA PROSECCO <i>blossoming notes of honeysuckle and citrus with hints of crisp green apple</i>	12	44
MOET & CHANDON IMPERIAL <i>aromas of apple, pear, yellow peach, honey with floral nuances</i>	-	172
VEUVE CLICQUOT <i>initial aromas of pear and lemon, followed by vanilla and later brioche</i>	-	182
DOM PERIGNON, 2010 <i>luminous sweetness of tropical fruit with sensations of peony, jasmine and lilac</i>	-	500
ARMAND DE BRIGNAC ACE OF SPADES BRUT <i>rich with old world traditions of champagne blending - peach, apricot and red berry aromas with hints of brioche - 40% pinot noir, 40% chardonnay, 20% pinot meunier</i>	-	605

ROSE

	GLASS	BOTTLE
SUNSEEKER ROSE <i>vibrant hints of raspberry and strawberry lead to a bright, crisp finish</i>	8	28
DAY OWL ROSE <i>a hint of rose water coupled with light minerality, dry</i>	10	36
HAUTE COUTURE ROSE <i>pale pink in color with enticing aromas and flavors of cherry, blackberry and raspberry</i>	15	56

WHITE

	GLASS	BOTTLE
CANYON ROAD SAUVIGNON BLANC, 2019 <i>california</i>	8	28
LAGARIA PINOT GRIGIO <i>italian style</i>	9	32
RED TAIL RIDGE DRY RIESLING, 2017 <i>finger lakes, ny</i>	12	42
MIRASSOU MOSCATO, 2018 <i>california, sweet</i>	10	36
TORRESELLA PINOT GRIGIO, 2019 <i>italy</i>	11	40
HARKEN CHARDONNAY, 2019 <i>california</i>	12	44
NOBILO SAUVIGNON BLANC, 2020 <i>new zealand</i>	12	44
CLOS DU BOIS CHARDONNAY, 2018 <i>california</i>	13	48
BOORDY VIDAL BLANC, 2019 <i>maryland, semi-sweet</i>	13	48

RED

	GLASS	BOTTLE
COMTESSE DE MALET ROQUEFORT BORDEAUX, 2018 <i>bordeaux, france</i>	13	48
CANYON ROAD CABERNET SAUVIGNON, 2019 <i>california</i>	8	28
LOUIS M. MARTINI CABERNET SAUVIGNON, 2018 <i>california</i>	13	48
CAKEBREAD CABERNET SAUVIGNON, 2018 <i>napa, california</i>	-	192
STAG'S LEAP ARTEMIS CABERNET SAUVIGNON, 2019 <i>napa, california</i>	-	174
CASTELLO TREBBIO CHIANTI, 2018 <i>italy</i>	11	40
RHONE BY ROGER SABON COTES DU RHONE, 2019 <i>france</i>	15	56
SMITH & HOOK RED BLEND, 2018 <i>central coast, california</i>	13	45
ALAMOS MALBEC, 2019 <i>argentina</i>	10	36
ERNESTO CUTENA "PADRILLOS" MALBEC, 2019 <i>argentina</i>	10	36
OPUS ONE, 2017 <i>california</i>	-	450
MACMURRAY RANCH PINOT NOIR, 2019 <i>central coast, california</i>	15	56
DELOACH HERITAGE RESERVE PINOT NOIR, 2020 <i>sonoma, california</i>	11	38
COLUMBIA RED BLEND, 2017 <i>washington state</i>	10	36
RIDGE THREE VALLEYS RED BLEND, 2019 <i>sonoma, california</i>	-	57
BARNARD GRIFFIN MERLOT, 2019 <i>columbia valley, washington</i>	13	46
SEGHEISIO ZINFANDEL, 2019 <i>sonoma, california</i>	12	42
BONESHAKER ZINFANDEL, 2019 <i>lodi, california</i>	11	38

DRAFT

SHOCK TOP	6
VICTORY HAZY IPA	7
GUINNESS BLONDE	6
MODELO	7
HEAVY SEAS CITRUS IPA	7

BOTTLES & CANS

BUD LIGHT	6
MICHELOB ULTRA	6
YUENGLING	6
ANGRY ORCHARD	6
CORONA EXTRA	6
CORONA PREMIER	6
STELLA ARTOIS	6
WHITE CLAW blackcherry & mango	6