

Welcome To Baldwin's Station

Appetizers

Caramelized Veal Sweetbreads (Gluten free)

Wild mushroom ragout, wilted rainbow Swiss chard, roasted shallot butter
\$12

Oysters & Pearls (Gluten Free)

Maryland Choptank oysters, Topeka caviar, roasted shallot & apple wood smoked bacon sabayon
\$12

***Organic Braised Beef Flat Bread**

Smoked Boursin cheese, tomato confit, red onion marmalade,
\$12

Smoked Salmon Flatbread

Dill cream, roasted artichoke hearts, bell peppers, feta cheese
\$9

***All Natural Organic Ratatouille Gratin (Vegetarian)**

*Japanese eggplant, seasonal vegetable, wild mushrooms, parsnip puree, sweet carrot quenelle brûlée
gruyere cheese & garlic herb baguette*
\$9

Duck Terrine & Roasted Almonds (Gluten free)

Honey Crisp apple confit, glazed dates, zesty Brussels sprout salad, Frangelico cider vinaigrette
\$13

Soups

Mushroom Bisque Cup \$6

Soup Du Jour Cup \$6

Salads

Mesclun Salad

*Maple caramelized apples, yellow pickled parsnip ribbons, European cucumber,
Dijon mustard vinaigrette*
\$8

Whole Leaf Caesar

*Salted anchovy, roasted garlic bruschetta, hand shaved asiago cheese,
herb crouton & Caesar dressing*
\$6

Goat Cheese & Beet Salad (Gluten Free)

*Candy striped beets, clover honey, toasted pine nuts, chive, Vermont organic chevre cheese,
toasted fennel vinaigrette, garnished with baby turnip*
\$13

Zesty Brussels Sprout Salad

Shaved Brussels sprouts, mint, roasted almonds, shaved asiago cheese, zesty toasted fennel vinaigrette
\$7

*** OMRI Certified Organic ** Local Product**

Entrées

Pheasant Leg Confit

*Red onion marmalade, braised baby fennel jicama slaw, baby turnip, black truffle risotto,
black cherry Syrah reduction*
\$19

Cider Brined Cornish Hen

Apple cranberry stuffing, braised baby fennel slaw, petit turnip, wild berry Syrah reduction
\$22

****Maple Walnut Pork Loin (Gluten Free)**

*Candied walnuts, maple caramelized apples, chipotle maple sage reduction,
wilted rainbow Swiss chard, roasted garlic whipped potatoes*
\$20

****Wild Mushroom Braised Short Rib of Beef**

*Black truffle risotto, wild mushrooms, sweet veal demi-glace, braised baby turnip,
organic carrot purée*
\$24

Certified Angus Beef Oscar

*8oz. prime flat iron fire grilled, colossal lump blue crab meat, roasted garlic whipped potatoes,
Maryland sweet corn hollandaise, truffled root vegetable*
\$28

***Center Cut Prime Filet Mignon**

Grated horseradish, truffled root vegetable, seasoned pomme frites, sauce hollandaise
\$38

****Maryland Colossal Lump Crab Cakes**

*Two 4oz. colossal crab cakes, carrot purée, charred baby bok choy,
Boursin cheese whipped potatoes, sweet corn hollandaise*
\$35

****Maryland Rockfish**

Wild mushroom ragout, baby turnip, garlic herb whipped potatoes, sweet corn hollandaise
\$33

Whole Fried Tilapia

*Hoison & Ponzu marinated, laced with fresh ginger, green onion, bell peppers, tomato, lemon, lime,
drizzled with aged shoyu*
\$25

Shrimp & Pancetta

*Jumbo prawns, crisp pancetta, roasted shallot and garlic, heavy cream, cracked black pepper,
grated asiago cheese, roasted walnuts, lemon zest over a bed of linguini*
\$20

Butternut Squash Ravioli (Vegetarian)

Pumpkin walnut gnocchi, Vermont maple & sage caramelized apples, herbed noisette butter
\$25

Airline Breast of Chicken & Blue Crab Brûlée (Gluten Free)

*Maryland Blue Crab, Boursin cheese, organic Vermont chevre cheese, wilted rainbow Swiss chard,
herb provençal, compound butter, braised fingerling potato, lime wasabi aioli*
\$23

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