



OGLEBAY GARDEN BISTRO

Keeping with the tradition of what was grown and utilized on Waddington Farm, we have incorporated items from the Chef's Garden and Local Purveyors, where possible.



SOUP/SALADS

Minestrone	\$8
Power Salad	\$12
Baby Spinach Greens, Pearled Barley, Apple, Pomegranates & Pine Nuts	
Spinach & Pear Salad	\$12
Baby Spinach, Apple, Pear with Gorgonzola, Pistachios & Lemon Poppy Vinaigrette	
Bistro Cobb Salad	\$14
Garden Greens, Grilled Chicken, Hard Boiled Eggs, Chopped Tomato, Chopped Bacon, Crumbled Aged Cheddar Cheese, Roasted Corn, Peppercorn Ranch Dressing	
ADD TO ANY SALAD:	
Gerber Farms Amish Chicken Breast	\$6
Sirloin Steak	\$8
Bistro Crab Cake	\$8



SHAREABLES

Fig & Parma Ham Flatbread	\$14
Brie, Arugula & Balsamic Drizzle	
Lemon & Ricotta Bruschetta	\$9
Lavender Honey & Pistachios	
Deviled Egg Flight	\$12
Spiced Shrimp, Crab & Old Bay, House-Cured Bacon	
Farmstead Cheese Board	\$16
Assorted Farmstead Cheeses, House-Made Tomato Jam, Fig Jam, Crostini	
Chesapeake Bay Crab Cakes	\$16
Garlic Roasted Tomato, Arugula, Corn Shoots & Rémoulade	

Garden BISTRO

SANDWICHES

- BLT** **\$15**
Nueske's Bacon, Heirloom Tomatoes, Arugula, Ovalini, Aged Balsamic,
Toasted Tomato Bread
- Salmon Club** **\$14**
Seared Salmon, Dijon Mayonnaise, House Bacon, Arugula, Sliced Tomato
- Bistro Grilled Cheese** **\$12**
Fontina Cheese, Caramelized Onion, Oven Roasted Turkey & Sea Salt
- Open Faced Chesapeake Bay Crab Melt** **\$19**
Whole Grain English Muffin, Jumbo Lump Crab, Old Bay Aioli,
Pickled Scallion, Gruyere Cheese



BIG PLATES

- Chef's Quiche Creation** **\$16**
Chef's Selection of Fresh Seasonal Ingredients, Petite Salad
- Butternut Squash & Goat Cheese Ravioli** **\$12**
Pancetta, Crumbled Chevre, Fresh Figs & Brown Butter
- Herbed Stuffed Chicken** **\$16**
Chestnut & Fennel Stuffing, Pan Jus



**Dessert selection presented by your server.*

