

# Level

a small plates lounge

executive chef alfredo malinis, jr.

our philosophy is not cliché, it is based on real relationships, trust, and knowledge of our sources. we proudly feature:

## le bocage farm, colonial beach, virginia

level supports jean francois who produces agriculturally sustainable, local, fresh, hand-harvested vegetables

our food is regional chesapeake, globally inspired, and locally sourced. we believe simple is good, and fresh is best. our plates are designed to be shared and we encourage exploring.

### OUR SOURCES 1.21.12

davoncrest farms, trappe, md  
diehl produce, severna park, md  
roseda beef, monkton, md  
cedar hill farm, darlington, md  
springfield farms, sparks, md  
arrowhead hill, edgewater md  
gorman farm, laurel, md  
free state press, annapolis, md  
triple j's farm, federalsburg, md  
chesapeake bay roasting co, md  
grown home farm, lothian, md  
hummingbird, ridgely, md  
firefly farms, bittinger, md  
blades orchard, federalsburg, md  
rosehill gardens, gambrills, md  
cottingham farms, easton md  
st. brigids, kennedyville, md  
baugher's, westminister, md  
bocage farm, colonial beach, va  
coons farm, marion, md  
marvesta shrimp, hurlock, md

### small plates

**upland cress salad** beet & balsamic vinaigrette, mache, feta GF 7  
**sautéed sweet potato** house cured pancetta, garlic, rosemary, sage GF 6  
**rich seafood chowder** shellfish bisque, rockfish, lump crab, head on shrimp 10  
**seared rockfish** flageolet & adzuki beans, roasted mushrooms, brussel petals GF 10  
**grilled calamari** fresh lemon juice, olive oil, sea salt, crispy capers GF 8  
**radish risotto** watermelon & scarlet rose radishes, parmesan GF 9  
**grilled japanese eggplant** feta, olive oil, lemon, tea smoked salt GF 6  
**lamb osso bucco** roasted figs, mustard seed, herb butter, demi glace 8  
**spicy tuna tartare** yellow fin, chili sauce, soy, sesame, wasabi tobiko 9  
**grilled beef satay** ginger, soy, scallion, organic agave marinade 8  
**roasted quail** duck stuffing, jerusalem artichoke puree, pan reduction 12  
**gnocchi** caramelized onion soubise, thyme, red chili flakes 8  
**fried oysters** 5 virginia oysters, yuzu caper mayonnaise 11  
**brussel sprouts "edamame"** steamed, tea salt, sesame dipping sauce 7  
**shepards pie** roasted lamb, peas, onion, whipped potato & turnip 10

### artisan cheese selection

by the piece accompanied by sweet, salty, savory GF

**meadow** cow, cedar hill dairy, md 4

**piedmont** sheep, evarona dairy, va 4

**talbot** cow, chapel creamery, md 4

**gouda** goat, caprikorn dairy, md 5      grilled flatbread 2

**bay blue** cow, chapel creamery, md 5

### group plates (serves four nicely)

**hand cut fries** rosemary, fresh garlic. no ketchup necessary 6

**hummus dip** chardonnay poached cranberry, agave, grilled flatbread 12

**house pickled seasonal vegetables** turnip, spicy cucumber, radish GF 7

**cuban pork spring rolls** braised pork, pickle, shallot, dijon, habanero sweet sauce 8

**chorizo dip** house made chorizo, roasted red peppers, scallion, parmesan 14

### flatbreads

**cheesy pizza** olive oil, garlic, feta, mozzarella, parmesan, fresh basil 10

**roasted lamb** roasted garlic cream sauce, gouda, feta, basil, red onion 12

**mushroom pizza** roasted garlic sauce, roasted mushrooms, crispy shallots 11

**chorizo pizza** house made chorizo, micro cilantro, spicy red sauce, mozzarella 12

### non-alcoholics

**still water** house bottled, complimentary

**sparkling soda siphon** 3

**house made ginger soda** 3

**house made cream soda** 3

**fresh lemonade** 3

**iced tea** 3

**french press** organic rivers's edge, sumatra, eco reef decaf  
single press 3, double press 5, press for four 10

**two leaves & a bud teas** organic, assorted varietals single 3, tea pot 6