

DONNA'S

dinner

martinis 13.5

donna's martini

tito's vodka served chilled and dry, gorgonzola stuffed olive

elderflower lemondrop

green mountain organic lemon vodka, st germain, limoncello

high and rye

bulleit rye whiskey, rosemary simple syrup, meyer lemon, plum bitters

house negroni

campari, sweet vermouth, bombay sapphire gin

uptown

bulleit bourbon, cream sherry, angostura bitters, maraschino cherry

spot o' tea

house infused earl grey gin, fresh lemon, tonic float

uncle val's most unusual gin martini

a small batch botanical gin with hints of cucumber, sage, and lemon served undoctored with a lemon twist

cocktails 11

canadian coffee

green mountain organic maple liqueur, crown royal, coffee

spiked cider

yukon jack, mccutchen's apple cider, clove, and spices

smoky girl

mezcal, grapefruit juice, fresh lime, aperol, maraschino liqueur

honey old fashioned

maker's mark, orange bitters, honey, maraschino cherry

chambord royale

raspberry liquor, grand marnier, champagne

dark & stormy mojito

mint, blackwell rum, fever tree ginger beer, fresh lime

apple cider margarita

suaza tequila, apple cider, lime, triple sec, cinnamon sugar rim

beers

bell's two hearted american ipa, michigan 7

new belgium blue paddle pilsner, colorado, 7

peabody heights annabel lee wit, baltimore 6

brewer's art birdhouse pale ale, baltimore 6.5

narragansett lager, new york 5

peabody heights dark usher, baltimore 6

wyndridge gluten-free cranberry cider, pennsylvania 7

bitburger drive, non-alc., germany 6

amstel light 5

soups/salad

tomato bisque/soup of the day 8

dinner salad

seasonal greens, tomatoes, cucumbers, shaved parmesan, croutons, balsamic vinaigrette 7

kale salad

tomato, feta, olives, golden raisins, pine nuts 9

beet and orange salad

walnut encrusted goat cheese, citrus vinaigrette, arugula, pomegranate glaze 10

donna's caesar

romaine, cherry tomatoes, anchovies, parmesan, chopped egg, creamy basil caper dressing, croutons 8

fried goat cheese

arugula, roasted potatoes, peas, bacon, herbed romano vinaigrette, topped with a fried egg 10

roasted pear salad

arugula, bacon, candied walnuts, creamy gorgonzola dressing 13

appetizers

four cheese pizza gorgonzola, provolone, parmesan, mozzarella with truffled arugula 14

roasted pomegranate tomato pizza, mozzarella, fresh basil 12

crispy eggplant napoleon

roasted red pepper, roasted onion, tellegio cave aged cheese, pesto, and balsamic glaze 12

cumin dusted fried calamari

red pepper rings & spicy aioli 12

cedar smoked duck breast with potato gnocchi

sage brown butter, fennel, haricots verts, mushrooms, and parmesan 12

tuna tartare

avocado, scallions, jalapeno, apricots, butternut squash, lime juice, curry oil, crispy tortillas 12

crispy brussels sprouts

bacon, onion, and balsamic glaze 9

fresh mussels

tomato, basil, white wine 14

mediterranean mezze

hummus, spicy chick peas, caponata, olives, pepperoncini, pickle salad pita & papadam 14

garlic rosemary fries

fresh parmesan and truffle oil 8

entrees

house-made porcini mushroom ravioli

smoked mozzarella, portabella mushrooms ricotta- sage brown butter, 24

honey-vanilla glazed pork loin

over gorgonzola mashed sweet potatoes, with hari coverts, with pear-fig chutney, and whole grain mustard demi 24

grilled salmon

cauliflower , kale, butternut squash, beurre blanc, pear and mango salsa 26

shrimp arrabbiata

fennel, onions, hot pepper flakes, tomatoes, spaghetti 23

short ribs with house-made pasta

wine braised beef with fresh herbs and tomatoes, sautéed mushrooms, peas, parmesan, and pea pappardelle 24

pan seared trout

kale salad: raisins, olives, feta, pine nuts, tomatoes 25

chicken milanese

breaded chicken breast, zucchini, pomegranate tomatoes, roasted potatoes, lemon caper butter 21

donna's meatloaf

garlic mashed potatoes, zucchini, mushroom demi 19

grilled new york strip steak

fresh horseradish infused potatoes au gratin, haricots verts, bordelaise sauce 28

moroccan lamb meatballs

slow cooked in a tangy tomato sauce, over creamy polenta and with pine nuts, golden raisins, and dill yoghurt 24

kobe burger

pecorino rustico, applewood-smoked bacon, sunny side up egg, lettuce, tomato, onion, and hand cut fries 18

flat iron steak salad

grilled romaine heart, balsamic glaze, gorgonzola, pomegranate roasted tomatoes, crispy onions 25

donna's roasted vegetable salad

eggplant, peppers, potatoes, cauliflower, carrots, onions, beets, mushrooms **with salmon or grilled chicken** 25

please ask about gluten-free menu items

caution: olives may contain pits

20% gratuity will be added to parties of 6 or more

checks may be split a maximum of 3 ways

wine

white

featured

claud val blanc, languedoc, 2014, france 9/28

delicious, fresh, vibrant fruit of cherry and blackberry, with great balance and a soft finish.

costalupo, illuminati, 2015, italy 10/32

dry and crisp with delicate fruit, floral aromas, and great minerality

rosé de provence, petit coeur , 2014, france 10/32

yellow fruit and peach aromas with great acidity and long finish. perfect for seafood

chardonnay, the divining rod, 2014, california 11/34

golden delicious apple, ripe pear, and mango notes with fresh acidity and subtle french oak



pinot grigio, tomaiolo, 2014, italy 9/28

sauvignon blanc, mohua, 2012, new zealand 11/32

riesling, hai ely, 2014, israel 9/28

moscato d'asti, umberto fiore, 2015, italy 9/28

red

featured

bordeaux supérieur, château recogne, 2012, france 10/32

very smooth, medium bodied, with lots of dark berries and a dry finish

montepulciano d'abruzzo, casalini, 2014, italy 9/28

a hugely characterful red wine, with layers of morello cherry flavors, ideal with hearty meat dishes and pasta

tempranillo, robe tamaral, 2014, spain 11/34

deliciously full bodied and smooth with light oak and red berry notes

nero d'avola, nicosia, 2014 italy 10/32

medium-bodied sicilian classic, deep, lush color, cherries, light spice, clean dry finish



cabernet sauvignon, joel gott '815', 2013, california 11/34

maremma toscana, touton-castellani, 2011, italy 10/32

côtes du Rhône, e. guigal, 2012, france 9/28

pinot noir, louis latour, 2012, france 10/32

malbec, decero, 2012, argentina 10/32

sparkling

brut rosé, le grand courtage, nv, france 11/34

prosecco, villa jolanda, nv, italy 10/32