



appetizers

Deviled Eggs	5.75/7
Chesapeake seasoning, tarragon, pickled beets and crisp pancetta garnish ●●	
Baby Lamb Chops	15.5
wholegrain mustard and pistachio gremolata, arugula ●	
Iced Shrimp Cocktail	15
housemade roasted red pepper ketchup and fresh horseradish sauce ●	
Blackened Tuna in Miso Broth	12.5
soba noodle salad spiked with garlic, ginger, scallion, radish and mushrooms	
Housemade Pumpkin Ravioli	10/18
butternut squash, ricotta, cipollini onions, sage brown butter and sweet potato puree ●	
Bruschetta	7
chopped Roma tomatoes with shallots, garlic and basil with balsamic and extra virgin olive oil drizzle ●●	
Cheese Sampler	
chef's selection of cheeses from the Savory Gourmet ●	
flight of 3	12
flight of 5	17
Soup du Jour	Market

salads

Chopped Salad	8/11
seasonal vegetables and greens with applewood smoked bacon, blue cheese, hard-boiled egg and shallot mustard vinaigrette ●●●	
FENZ Caesar	6/9
brioche croutons, locatelli and white anchovies ●	
Additions	
grilled chicken	8
grilled shrimp	12
Roasted Beet and Spinach Salad	9
goat cheese and orange with maple white balsamic dressing with spiced pecans ●●●	
Quinoa Salad	9.5
roasted cauliflower, pomegranate, golden raisins and Belgian endive, yogurt pumpkin dressing ●●	

bistro plates

FENZ Burger	14.75
served on a brioche bun, with your choice of cheese, housemade roasted red pepper ketchup, side of bacon marmalade, truffle fries and garnish of deviled egg	
BBQ Glazed Pork Sliders	13
two served with creamy coleslaw and sweet potato fries	
Steamed Mussels	16
choice of: white wine, garlic and herbs ●	
OR	
with tomato and spicy sausage ●	
FENZ Signature Meatloaf	18.5
blend of ground pork, beef and veal, spinach and carrots served with baked macaroni and cheese, tomato and red pepper relish	
Pasta Bolognese	19
pappardelle, traditional sauce of sweet and hot sausage and parmesan	

entrees

Catch of the Day	market
chef's inspiration	
Pan-Roasted Salmon	27
lemon-infused buerre blanc, spinach, edamame, sweet pepper and tomato relish ●	
Bouillabaisse	27
fresh fish, shrimp, scallops and mussels in a saffron tomato broth ●	
Herb-Roasted Chicken	21
fresh herbs, turnips, carrots and cipollini onions in natural pan jus, buttermilk herb dumplings ●	
Seared Shrimp and Scallops	28
on risotto, flavored with leeks, roasted garlic and roasted red pepper ●	
Seared Ahi Tuna	25
with egg fried rice seasoned with garlic and ginger, served with carrots, peppers and mushrooms in a sesame soy glaze ●	
Grilled Filet Mignon	34
7 oz. cut with mushrooms, caramelized onion, cracked pepper demi-glace, steak fries with green beans and carrots ●	
Curried Red Lentils	16
sautéed Belgian endive, roasted cauliflower and herb-infused oil ●●●	
Madison Cut Pot Roast	27
with roasted vegetables and potato and parsnip mash ●	
Herb-Crusted Roast Rack of Lamb Au Jus	32
on a bed of sweet potato puree, with sautéed broccoli rabe and fingerling potatoes	

sides

Shoestring Truffle Fries ●	7
Macaroni and Cheese ●	6/11
Pickle Fries ●	9.5
Sweet Potato Fries ●	7
Braised Brussels Sprouts	9
with applewood bacon and maple glaze ●	
Roasted Cauliflower and Brussels Sprouts Mix ●●	9
Sautéed Broccoli Rabe	9
with garlic, shaved locatelli and red pepper flakes ●●	
Sauteed Green Beans with Crisp Bacon Crumbles ●	8.5
House Salad	9
choice of:	
champagne vinaigrette, maple white balsamic vinaigrette, buttermilk herb dressing, housemade blue cheese ●●●	

- vegetarian
- vegan with modification see your server
- gluten free with modification see your server

Before placing your order, please inform your server if a person in your party has a food allergy.