



appetizers

| | |
|---|--------|
| Grilled Shrimp | 12 |
| on a bed of sliced heirloom tomatoes, spiked with watermelon and watercress, goat cheese crumbles, sherry vinegar and olive oil drizzle ● | |
| Deviled Eggs | 5.75/7 |
| Chesapeake seasoning and tarragon with frizzled shallots, paprika oil ●● | |
| Housemade Ricotta-Stuffed Ravioli | 9/16 |
| with heirloom tomato and fresh basil sauce, shaved locatelli | |
| Seared Tuna on Crispy Wontons | 12.5 |
| dotted with wasabi and served with a sesame seed and soy-glazed radish salad ● | |
| Baby Lamb Chops | 15.5 |
| cherry tomato and zucchini cous cous dressed with extra virgin olive oil, crumbled feta ● | |
| Iced Shrimp Cocktail | 15 |
| classic horseradish cocktail sauce ● | |
| Bruschetta | 7 |
| chopped heirloom variety 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 ●●● | |
| Heirloom Tomatoes with Fresh Burrata | 9.5 |
| colorful heirloom varieties spiked with balsamic and basil, soft burrata and crostini ●● | |

| | |
|--|------|
| Shoestring Truffle Fries ● | 7 |
| Macaroni and Cheese ● | 6/11 |
| Pickle Fries ● | 9.5 |
| Sweet Potato Fries ● | 7 |
| Grilled Zucchini and Yellow Squash with Tomato Confit ●●● | 8 |

bistro plates

| | |
|--|-------|
| FENZ Burger | 14.75 |
| served on a brioche bun, with your choice of cheese, truffle fries and garnish of deviled egg | |
| 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 | |
| Lump Crab and Angel Hair Pasta | 18 |
| with red peppers and peas in a white wine tarragon sauce | |
| Summer Vegetable Melange | 12 |
| a seasonal mix sautéed with chimichurri and served atop grilled polenta ●● | |

entrees

| | |
|--|--------|
| Catch of the Day | market |
| chef's inspiration | |
| Pan-Roasted Salmon | 27 |
| lemon-infused beurre 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, carrots, cipollini onions, zucchini, sweet corn and red potatoes, natural pan jus ● | |
| Seared Shrimp and Scallops on Risotto | 28 |
| with sweet corn, zucchini and squash, flavored with lemon and sprinkled with shaved locatelli ● | |
| Seared Ahi Tuna | 25 |
| with ginger egg fried rice, bok choy, snap peas and red peppers in a sesame soy glaze ● | |
| Grilled Filet Mignon | 34 |
| 7oz. cut with red wine demi-glace, chive mashed potatoes, green beans and frizzled shallots ● | |
| Madison Cut Pot Roast | 27 |
| with roasted vegetables and chive mashed potatoes ● | |

sides

| | |
|--|-----|
| 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 ●●● | |



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