



Crisp and casually sophisticated, the cheerful salad establishment on Federal Street in Easton, Maryland is every bit as captivating as the bountiful lunches it serves. From the freshest delicacy-topped greens, to satisfying bowls of savory soups, to slices of sourdough, piping hot from the oven downstairs, a mid-day visit to **Sunflowers & Greens** is a refreshing venture in great taste and vintage charm, compliments of **Bluepoint Hospitality Group**.

Enter the slate-blue arched door, and the blue-and-white interior instantly evokes nautical breeziness, European kitchens, and old-fashioned summertime style. Bright white clapboard walls and a pressed tin ceiling provide a subtle backdrop of visual interest to elegant architectural details and design elements. A wall of leaded windows framed in blue admits floods of sunlight to the narrow interior space, which is visually doubled by a monumental mirror mounted in a massive antique limewood frame and emblazoned with a cheery emblem of painted sunflowers and bold gilt lettering. In this bright seating area, a cool grey marble counter wraps around an inside corner served by contemporary chrome stools, while a row of cobalt-glass-topped, iron-based bistro tables are flanked by classic French bistro chairs with a blue-and-white weave. To one side, a towering custom-built apothecary cabinet tempts with gourmet goods to go.

Further in, the service area is abuzz with activity along deep marble counters bearing large glass beverage canisters, a rustic basket of fresh bread loaves, and platters of cookies and cupcakes. Neatly chalked blue-boards proclaim the seasonal menus, stacks of white porcelain dishware and sparkling bistro glasses wait to be filled, and enamel pendant lamps with a chipper red stripe spotlight the profusion of garden-fresh produce in tidy bins under glass.

In this bright environment, **Executive Chef Harley Peet's** culinary team composes distinctive salads using the freshest locally sourced produce, together with toothsome proteins of exceptional quality – from 31-month *Prosciutto di Parma*, to skewers of grilled *Gulf Shrimp*, to Russ & Daughters *Scottish Smoked Salmon* – all complemented by flavorful house-made dressings. Each plate brims with good taste, whether built to a guest's specifications, or as one of the inspired Signature Salads, ranging from the exotic **Asian Tuna Salad** with *Arugula* and *Garden Greens*, *Blackened Ahi Tuna*, shredded *Napa Cabbage*, *Beansprouts*, *Carrots*, *Orange*, *Roasted Cashews*, and *Soy Ginger Vinaigrette*, to the refreshing **S&G Cobb Salad** with *Romaine*, *Watercress*, *Chicken Breast*, *Egg*, *Bacon*, *Avocado*, *Cherry Tomato*, *Red Onion*, *Blue Cheese Crumbles*, and *Red Wine Vinaigrette*. **The Poached Pear Salad** is a diner's favorite with *Garden Greens* and *Baby Spinach*, *Maple Roasted Cheshire Pork Loin*, *Poached Pear*, *Roasted Pecans*, *Vermont Creamery Goat Cheese*, and *Honey Balsamic Vinaigrette*. The **S&G Classic Chicken**

**Caesar Salad** with *Romaine, Kale, Grilled Chicken, Croutons, Parmesan, and House Made Caesar Dressing* is a classic that has been on the menu since day one.

The salads are accompanied by a slice of fresh sourdough bread, as are the seasonal house-made soups; a daily rotation of gourmet sandwiches and wraps rounds out the assortment of fresh and appealing mid-day options. The bread is baked on-site by Bluepoint Hospitality Group's dedicated Head Baker, Glenn May, who also provides an irresistible range of sweets, most of which fall squarely into the category of classic childhood favorites, like *Peanut Butter Cookies, Cupcakes* topped with an artful swirl of *Buttercream*, or tasty and attractive layer cakes like the *delectable Coconut Crème Cake*.

Beverages at Sunflower & Greens are just as exquisite as the food. A state-of-the-art Wineemotion argon gas wine preservation system allows for five distinct, remarkable wines to be offered by the glass in two-ounce, four-ounce, and six-ounce pours. Regularly rotating selections range from *1999 Château Latour* to *2016 Kistler Vineyards Chardonnay*, and *Merry Edwards 2016 Pinot Noir* to *2009 Château Duhart-Milon*. Non-alcoholic offerings include fresh-squeezed lemonade from Bumble Bee Juice, next door, *Numi Iced Tea*, and fine mineral waters, along with *La Colombe Coffee*. Flights of *Rosé* are offered to complement their summer dishes, while winter flights will highlight *Red Wine* varietals.

For luscious lunches on Maryland's Eastern Shore, Sunflowers & Greens brings counter-service to a whole new level.

For more information:

Simone Rathlé | Misi Cooney

simoneink, llc

simone@simoneink.com | misi@simoneink.com