

Three Course Dinner \$35



First Course

Butternut Squash Bisque

CURRY CRÈME FRAICHE

Quinoa and Carrot Salad

KALE, CARDAMOM YOGURT, LEMON VINAIGRETTE

Prawns Maumbi

FRIED SPICY SHRIMP, MINT CHIMICHURRI, RED ONION, NAAN

Roasted Oysters (3)

Second Course

Pan Seared Icelandic Cod

PLOKKFISKUR, ROASTED CARROTS AND KALE, BEARNAISE

Bistro Steak

APPLE CIDER KALE, POTATO PAVE

APPLE BUTTER, THYME BORDELAISE

Clams con Bucatini

ROASTED TOMATOES, CAPERS, OLIVES, LEMON, BUTTER

Mushroom Risotto

OYSTER MUSHROOM, CREMINI

HEN OF THE WOODS, TRUFFLE OIL

Third Course

Smith Island Cake

Bread Pudding

Panna Cotta



Two Course Brunch \$20



BALTIMORE *County*
RESTAURANT WEEK
LOCAL FLAVOR | DELICIOUS DEALS

First Course

Buffalo Brussel Sprouts

Buffalo Sauce, Gorgonzola Sauce

Local Farm Greens

White Balsamic Vinaigrette

Deviled Eggs & Bacon Jam

Second Course

Hot Smoked Salmon Scramble

Green Onions, Cream Cheese, Tomatoes
Capers & Hollandaise

Works Burger

Pimento-Bacon Cheese, Runny Egg, House Bacon
Nickel Sauce, Fried Onions & Mushrooms

Pork Belly Bennie

Fig & Apple Marmalade, English Muffin
Hollandaise

Nashville Fried Chicken & Toast

French Toast, Syrup, Whipped Cream
Honey Sriracha

