

BALTIMORE COUNTY RESTAURANT WEEK

January 19 - February 3, 2018

APPETIZERS

DAILY SOUP SELECTION A.Q.

CAULIFLOWER POPCORN 9
cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce

BEET SALAD 12
chilled beets, watercress, chevre goat cheese, toasted pistachio nuts, lemon-basil vinaigrette

CAESAR SALAD 10
romaine mix, toasted croutons, caesar dressing, shaved parmesan cheese

SKILLET BAKED SMOKED MOZZARELLA 9
smoked mozzarella cheese and spiced tomato sauce served in a cast iron skillet with sea salt zeppole

ENTRÉES

OPEN-FACED BLACKENED MAHI MAHI SANDWICH 18
avocado, arugula, tomato concasse, brioche, gazpacho cream

CHICKEN POT PIE 17
pulled chicken, carrots, peas, celery, and potatoes in a tarragon veloute sauce served with a puff pastry topper

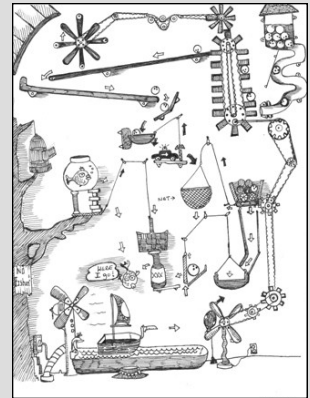
GRILLED SALMON "B.L.T." 18
served on grilled farmer's white bread, Hellman's mayonnaise, lettuce, tomato, and bacon served with grilled broccolini

BUTTERNUT SQUASH RAVIOLI 16
fresh raviolis filled with butternut squash, apple, and goat cheese served in a walnut and parmesan cheese cream (*top with grilled chicken breast add \$6*)

ROASTED PORK RAGU 18
slow roasted pork shoulder, pulled and tossed with miatake and shiitake mushrooms and fettuccine in a tomato and roasting sauce reduction topped with whipped ricotta cheese

CHICKEN COBB SALAD 17
grilled chicken breast, petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

RESTAURANT WEEK SPECIAL



HOW IT WORKS

PRIX FIXE MENU
\$24.18

*You may choose
one APPETIZER
and ENTRÉE
from the menu at left.*

*Should you prefer to
select any of these items a
la carte, you may at the
prices listed. Sorry no
split Prix Fixe Meals.*

JOIN US FOR DINNER
AND ENJOY A SIMILAR
SPECIAL RESTAURANT
WEEK MENU.

BALTIMORE COUNTY RESTAURANT WEEK

January 19 - February 4, 2018

APPETIZERS

DAILY SOUP SELECTION A.Q.

OYSTERS ON THE HALF SHELL 10

four of our daily selected oysters served on ice with martini mignonette and lemon

BEEF SALAD 12

chilled beets, watercress, chevre goat cheese, toasted pistachio nuts, lemon-basil vinaigrette

CAESAR SALAD 10

romaine mix, toasted croutons, caesar dressing, shaved parmesan cheese

BACON FLATBREAD 10

a personal flatbread topped with mozzarella cheese, mustard green salsa verde, fresco chiles, and bacon lardons

ENTRÉES

FLAT IRON STEAK 23

7 ounce flat iron steak grilled and served sliced with chimichurri and a sautee of swiss chard, with fried red-skinned potatoes, onions, and bacon

MISO GLAZED MAHI MAHI 24

fillet of mahi mahi pan-seared with a miso glaze and served over crab fried rice with carrots, choy sum, and shiitake mushrooms

BUTTERNUT SQUASH RAVIOLI 23

fresh raviolis filled with butternut squash, apple, and goat cheese served in a walnut and parmesan cheese cream topped with a grilled chicken breast

SHRIMP AND GRITS 23

jumbo shrimp, goat cheese grits, andouille sausage, creamy etouffé sauce, diced scallions

DESSERTS

BREAD PUDDING 8

torn bread with sliced Granny Smith apples and sun-dried cranberries served warm with a bourbon crème anglaise sauce

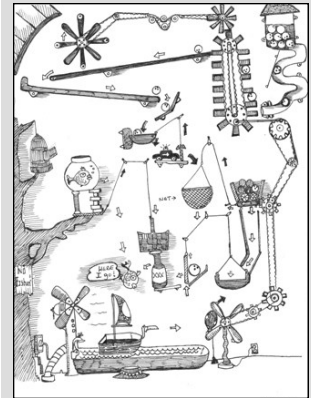
TOLLHOUSE PIE 8

a chocolate chip and walnut tollhouse-style pie served "fall-a-part" warm with vanilla ice cream

ICE CREAMS AND SORBETS 7

Taharka Brothers Vanilla, Maker's Mark Butter Pecan, Ice Cream of the Day, and a Sorbet of the Day

RESTAURANT WEEK SPECIAL



HOW IT WORKS

PRIX FIXE MENU

\$37.18

You may choose one APPETIZER, one ENTRÉE, and one DESSERT from the menu at left.

Should you prefer to select any of these items a la carte, you may at the prices listed. Sorry no split Prix Fixe Meals.

JOIN US FOR LUNCH
AND ENJOY A SIMILAR
SPECIAL RESTAURANT
WEEK MENU.