



RESTAURANT WEEK

AUGUST 4TH - AUGUST 19TH

LUNCH 11:30 AM - 4:00 PM

\$15.17 PER PERSON (EXCLUDES TAX & GRATUITY)

LUNCH MENU

STARTERS

CHOOSE ONE

Soup

Maryland or Cream of Crab

Salad (GF)

Small Caesar or Small Conrad

Pulled Pork Sliders

Slow roasted, dry rubbed pork shoulder, light BBQ kiss, cabbage slaw

Smoked Salmon Bruschetta

House-cured salmon, horseradish cream, cucumber, capers, red onion, tomato, toast

MAIN COURSE

CHOOSE ONE

Sandwiches served with choice of cabbage slaw, house-cut fries or ear of corn

Italian Cold Cut

Capocollo, salami, prosciuttini, provolone, lettuce, tomato, onion, hot peppers, Italian dressing, homemade baguette

Blackened Salmon Rueben

Fresh salmon, blackened, cabbage slaw, 1000 Island, Swiss cheese, rye

Corn and Black Bean Salad (GF)

Roasted corn, cherry tomato, black beans, avocado, frisée, queso fresco, red onion, romaine, cilantro vinaigrette

Fish & Chips

Beer-battered cod, house-cut fries, cabbage slaw, malt creole

Grilled Pork Chop

12oz. bone-in chop, pork and green pepper rice, baked apples; side salad

DESSERT

CHOOSE ONE

Chocolate Delight

Chocolate cake, milk chocolate mousse, chocolate ganache

Baltimore Peach Cake

A layer of sweet dough, raspberry preserve, fresh sliced peaches; served warm with vanilla ice cream

Fruit Cheesecake

Graham cracker crust, raspberry glaze, topped with seasonal fresh fruit