

BALTIMORE RESTAURANT WEEK



Dinner Menu

\$55PP

FIRST COURSE

(CHOICE OF ONE)

Signature

BLK SWAN SALAD

*Kale, Romaine, Parmesan Reggiano, Toasted Bread,
Preserved Lemon Caesar Dressing*

CALAMARI

Tempura Vegetables, Yuzu Thai Chili Sauce

HOT HONEY SHRIMP

Crispy Shrimp, Hot Honey

KOREAN BARBECUE CAULIFLOWER

Blk Sesame Seeds, Cilantro, Vegan Lemongrass Aioli

DEVILED EGGS QUARTET

*Four Signature Deviled Eggs Topped With Lump Crab,
Blackened Shrimp, Crispy Bacon, And Black Caviar*



SECOND COURSE

(CHOICE OF ONE)

CATFISH POMODORO

*Gulf Catfish, Bucatini Pasta, Parmesan
Reggiano, Crispy Basil, Chive Oil*

Add protein:

Chicken 15 | Salmon 17 | Shrimp 17

SPICY PEPPERONI AND HOT HONEY PIZZA

*Spicy Soppressata, Fresh Mozzarella, Oregano,
Crushed Tomatoes, And Hot Honey*

ADULT HAPPY MEAL - SMASH BURGER, FRIES & GLASS OF HOUSE WINE

ADULT HAPPY MEAL - CHICKEN TENDERS, FRIES & GLASS OF HOUSE WINE

BRAISED BEEF SHORT RIB

*Roasted Vegetable Trio, Merlot Truffle Reduction
(\$10 UPCHARGE)
Gluten free*

HONEY GLAZED SALMON

*Melange Of White Truffle Mushrooms, Broccolini,
Lemon Infused Oil, Carrot Purée
(\$10 UPCHARGE)*

THIRD COURSE

(CHOICE OF ONE)

CHOCOLATE LAVA BUNDT CAKE

*Chocolate Bundt Cake Filled with Chocolate Ganache
and Topped with Raspberry Basil Coulis*

SWEET POTATO BREAD PUDDING

Served with Raspberry Basil Coulis and Whipped Cream

