



BALTIMORE RESTAURANT WEEK

JULY 24 - AUGUST 2, 2026

Two-Course Lunch | \$18
Excluding Tax and Gratuity

STARTER (Choice of)

WALNUT MIXED GREENS

White Balsamic Vinaigrette / Blue Cheese Crumbles

NEW ENGLAND CLAM CHOWDER

Clams / Potatoes / Bacon

ENTRÉE (Choice of)

BUTTERMILK FRIED CHICKEN WRAP

Lettuce / Tomato / Onion / Avocado / Chipotle Ranch

PROSCIUTTO DI PARMA FLATBREAD

Whipped Burrata / Arugula / Hot Honey

BEER BATTERED FISH & BUTTERMILK FRIED SHRIMP

Seasoned Fries / Coleslaw

SALMON PESTO PASTA

Artichoke Hearts / Red Peppers / Spinach / Cavatappi / Pesto Cream

WINE FEATURE

BROWNE FAMILY 'GIGI'S GARDEN' SAUVIGNON BLANC

PINOT GRIS, COLUMBIA VALLEY CRISP

Refreshing with aromas of lemon peel and wet stone. Flavors of lemongrass, Asian pear, and minerality lead to hints of pear, key lime and apricot.

GL: \$14 BTL: \$55

*Price does not include tax and gratuity.