

# ALEXANDER'S TAVERN

## RESTAURANT WEEK WINTER 2023

JOIN US FRIDAY, JANUARY 27TH THROUGH SUNDAY, FEBRUARY 5TH

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS

**GF** GLUTEN-FREE

**V** VEGETARIAN-FRIENDLY,  
MAY CONTAIN EGGS OR DAIRY

**VG** VEGAN FRIENDLY

### LUNCH \$22 EVERY DAY 11AM-4PM

**FIRST COURSE** (CHOICE OF ONE)

#### HARVEST BEET SALAD

Spring mix, beets, cucumbers, goat cheese, and pine nuts with apple cider vinaigrette **GF**

**VG** with vegan mozzarella & balsamic vinaigrette

#### MUSHROOM BRIE SOUP

Creamy Brie and mushroom soup made with Madeira wine, topped with green onions **GF**

#### MANGO HABANERO WINGS

4 sweet and tangy wings served with celery, carrots, and your choice of blue cheese or ranch **GF**

**SECOND COURSE** (CHOICE OF ONE)

#### NASHVILLE HOT CHICKEN SANDWICH

Fired chicken breast tossed in Nashville hot sauce with lettuce, tomato, and pickles. With your choice of side

#### VEGAN SAUSAGE PANINI

Beyond meatless sausage, vegan Mozzarella, and vegan marinara. With your choice of side **VG**

**GF** with Udi's GF bread

#### BIRRIA PIZZA

10" house pie topped with birria short rib, Oaxaca cheese, white onions, and cilantro. Served with a side of consommé for dipping

**GF** with Udi's GF dough

ONLINE ORDERING  
AVAILABLE THROUGH



Sorry—

NO SUBSTITUTIONS

### DINNER \$35 EVERY DAY 4PM-CLOSE

**FIRST COURSE** (CHOICE OF ONE)

#### PICKLE FRIES

Fried battered pickles with ranch **V**

#### HARVEST BEET SALAD

Spring mix, beets, cucumbers, goat cheese, and pine nuts with apple cider vinaigrette **GF**

**VG** with vegan mozzarella & balsamic vinaigrette

#### MUSHROOM BRIE SOUP

Creamy Brie and mushroom soup made with Madeira wine, topped with green onions **GF**

#### MANGO HABANERO WINGS

4 sweet and tangy wings served with celery, carrots, and your choice of blue cheese or ranch **GF**

**SECOND COURSE** (CHOICE OF ONE)

#### MAMA'S MEATLOAF

Two slices of meatloaf covered in brown gravy and topped with Texas straw onions. Served with mashed potatoes and gravy

#### BIRRIA PIZZA

10" house pie topped with birria short rib, Oaxaca cheese, white onions, and cilantro. Served with a side of consommé for dipping

**GF** with Udi's GF dough

#### CAJUN CHICKEN RAVIOLI

Cheese ravioli tossed in a creamy Cajun sauce with chicken, tomatoes, and corn

#### THAI CURRY SHRIMP

Sautéed shrimp tossed in a Thai coconut, peanut, curry sauce with bell peppers and onions **GF**

**VG** with Beyond meatless sausage

**THIRD COURSE** (CHOICE OF ONE)

#### BROWNIES A LA MODE

Chocolate chip brownies with vanilla ice cream and chocolate sauce

**GF** Brownie available upon request

#### ANGEL FOOD CAKE

Topped with whipped cream, Luxardo cherry syrup and cherries **V**

#### COOKIE DOUGH SKILLET

Cooked chocolate chip cookie dough topped with chocolate syrup and served with vanilla ice cream **V**

### BRUNCH \$22 SATURDAY & SUNDAY 11AM-3PM

**FIRST COURSE** (CHOICE OF ONE)

#### OLD BAY DEVILED EGGS

3 deviled eggs halves topped with bacon and Old Bay **GF**

#### HARVEST BEET SALAD

Spring mix, beets, cucumbers, goat cheese, and pine nuts with apple cider vinaigrette **GF**

**VG** with vegan mozzarella & balsamic vinaigrette

#### BREAD PUDDING BITES

Flash-fried and dusted with cinnamon sugar and drizzled with vanilla syrup **V**

**SECOND COURSE** (CHOICE OF ONE)

#### BIRRIA BENEDICT

English Muffins topped with poached eggs, birria short rib, Hollandaise sauce, and Texas straw onions. Served with homefries and a side of consommé

#### SHRIMP & GRITS

Blackened shrimp in creamy Southern-style grits topped with bacon bits and green onions **GF**

#### FRUITY PEBBLE WAFFLES

Sweet Fruity Pebble-infused waffles drizzled with vanilla cream and topped with more Fruity Pebbles.

Served with maple syrup **V**

#### VEGAN SAUSAGE PANINI

Beyond meatless sausage, vegan Mozzarella, and vegan marinara. With your choice of side **VG**

**GF** with Udi's GF bread

[C2CATERINGBALTIMORE.COM](http://C2CATERINGBALTIMORE.COM)

Let us cater your next event!!

Email Carrie - cpodles@gmail.com



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