

# THE FOOD MARKET

THE AVENUE | *Hampden*

• ESTABLISHED 2012 •

CHEF NICK PASCO, CHEF CHAD GAUSS & TALENTED CREW

## RESTAURANT WEEK MENU

JULY 25TH TO AUGUST 3RD

3 COURSES FOR \$55.25

### ..... SMALL .....

TORN CROISSANT & IANS TOMATOS burrata, basil, balsamic syrup, DEVOO, hazelnuts, basil

CHICKEN LIVER MOUSSE & POTATO SKINS peach jam, crispy chicken skins, ranch dust

COCONUT CRUSTED FRIED PINEAPPLE chipotle shrimp salsa, pineapple bubbles, hot sauce

DIRTY MARTINI BLUE CHEESE WEDGE fried blue cheese, chopped green olives, arugula, brown butter  
crostinis, vermouth vinaigrette

CRAZY CRABBY BREAD Marleny's focaccia, hot crab dip, lots of cheese, old bay honey

### ..... BIG .....

BYO BBQ CHICKEN STEAM BUNS 1/2 a chicken, all the fixins, edamame on the side

BUCATINI MARYLANDARA jumbo lump, farmers market veggies, crushed tomato sauce, old bay butter

PEACH GLAZED PORK CHOP loaded baked potato salad, bread and butter pickles pole beans, jalapeno  
cheddar popovers

CRACKER MEAL CRUSTED TROUT clams, potatoes, carrots, tomato, coconut green curry, torn herb salad

CHEESEBURGER ENCHILADAS classic red sauce, shredded lettuce, diced tomato, dill pickle de gallo, secret sauce  
crema, papas fritas

### ..... DESSERT .....

LOW COUNTRY TIRAMISU dark rum & espresso soaked biscuits, mascarpone cream, cocoa powder

LIL PICNIC PARFAIT sweet cornbread, lemon whipped cheesecake, luxardo cherries, torched marshmallow

BRULEED MANGO STICKY RICE PUDDING coconut milk, brown sugar, tajin

WARM STRAWBERRY OLIVE OIL CAKE strawberry ice cream, fresh & dry strawberries, strawberry sauce,  
strawberry powdered sugar

COOKIES AND CREAM CHOCOLATE BOMB ice cream, whipped cream, magic shell

... CAN BE MODIFIED TO BE GLUTEN FREE