

RESTAURANT WEEK MENU

July 24th to August 2nd 3 courses for \$55.26

SMALL

SUNKEN WAGYU CHEESEBURGER EMPANADA american queso, pickle de gallo

CRAB & JALAPENO POPPER WONTON "SALAD" cherry tomatoes, shaved onion, torn herbs, soy caramel

CHEESE & PEPPERONI FOCACCIA hot honey, pizza spice

CRISPY DUCK LETTUCE CUPS pickled veggies, k-BBQ, yum yum sauce

PROSCIUTTO WRAPPED BURRATA local peaches & tomatoes, day old bread, broken red wine vinaigrette...



BIG

BIRRIA STUFFED SHELLS pulled short rib, bangin broth, melty cheese, minced onion & cilantro

SHAKE & BAKE PORK SCHNITZEL corn pudding, cowboy cole slaw, hot sauce

BUTTERMILK FRIED BLUE CATFISH smokey cheesy potatoes, bacon fat sour green beans, MD caramel tomato

OLD BAY SEAFOOD BOIL little neck clams, crab claws, shrimp, mussels, local corn, potatoes, old bay sausage, natty boh, crusty buttered bread...

WAGYU HAMBURGER HELPER GNOCCHI herby ragu, pecorino romano, cheddar powder, garlicky breadcrumbs

DESSERT

WHIPPED CHEESECAKE DOT CAKE sponge cake, whipped cream, sprinkles

BLUEBERRY TRASH CAN CAKE yellow cake, lemon curd, whipped cream, fresh & dried blueberries, blueberry powdered sugar

COOKIES N CREME BRULEEE toasted sugar crust, chocolate covered cookie

PEACHES AND CREAM RANGOONS cinnamon sugar, melted vanilla ice cream anglaise

SALTED CARAMEL & CRACKER JACK PUDDING dulce de leche swirl, whipped cream, covered in cracker jacks

... can be modified to be gluten free