

wicked sisters

RESTAURANT WEEK WINTER 2026

FRIDAY, JANUARY 23RD THROUGH SUNDAY, FEBRUARY 1ST

GF GLUTEN-FREE GF GLUTEN-FREE UPON REQUEST V VEGETARIAN-FRIENDLY VG VEGAN FRIENDLY

LUNCH

WEEKDAYS 11AM-3PM \$25
WINE PAIRING \$12

FIRST COURSE (CHOOSE ONE)

FIG JAM & BRIE BITES ^V

Fig jam, brie, caramelized onions, crostini, rosemary

TOMATO BASIL SOUP ^{GF} ^V

Roasted tomatoes, cream, basil, crackers

BALSAMIC BACON BRUSSELS ^{GF}

Flash fried brussels, balsamic glaze, crispy bacon, sriracha salt, lemon zest

SECOND COURSE (CHOOSE ONE)

BEET AND POMEGRANATE GREENS ^{GF} ^V

Mixed greens, gorgonzola, radish, purple and yellow beets, pomegranate seeds, pomegranate vinaigrette

- ADD CHICKEN (+9)
- ADD SHRIMP OR SALMON (+14)

PEAR AND HONEY PANINI ^V

Pear, honey, goat cheese, caramelized onions, arugula, pressed ciabatta, old bay chips

SHORT RIB POT PIE

Guinness-braised short rib, celery, carrots, onions, puff pastry, herb butter

CRAB FLATBREAD

Crab dip, crab, artichoke, mango habanero drizzle

DINNER

EVERY DAY AT 3PM \$45
WINE PAIRING \$12

FIRST COURSE (CHOOSE ONE)

HOT HONEY BRIE ^{GF} ^V

Baked brie, fig jam, candied walnuts, crostini, hot honey

FRENCH ONION SOUP ^{GF}

Beef broth, caramelized onions, housemade croutons, gruyere cheese

BURRATA CAPRESE ^{GF} ^V

Burrata, heirloom tomatoes, balsamic glaze drizzle

ROASTED OYSTERS ^{GF}

Topped with garlic butter, herbs, and parmesan crust

SECOND COURSE (CHOOSE ONE)

SURF AND TURF ^{GF} (+20)

6oz filet with shrimp, cajun cream sauce, roasted herb potatoes, roasted broccolini

IRISH WHISKEY CHICKEN ^{GF}

Bone-in chicken thigh, mashed potatoes, grilled asparagus, Jameson whiskey cream sauce

BEET AND POMEGRANATE GREENS ^{GF}

Mixed greens, gorgonzola, radish, purple and yellow beets, pomegranate seeds, pomegranate vinaigrette. Choice of grilled chicken or salmon

VEGGIE ALFREDO ^{GF} ^{VG}

Lentil pasta, roasted peppers and onions, tomatoes, pistachio and tofu coconut milk cream sauce

THIRD COURSE (CHOOSE ONE)

CHIPWICH ^V

Chocolate chip cookie sandwich, Taharka Brothers cookies 'n cream ice cream

FRUIT TART ^V

Berries, coconut ricotta spread, puff pastry, honey drizzle, powdered sugar

TIRAMISU ^V

Espresso-soaked ladyfingers layered with rich mascarpone cream

BROWNIE ^{GF}

Double chocolate, berries, powdered sugar

BRUNCH

WEEKENDS 10AM-3PM \$25
BLOODY OR MIMOSA PAIRING \$8

FIRST COURSE (CHOOSE ONE)

BLUEBERRY BISCUIT ^V

Homemade, lemon honey butter

DONUT HOLES

Powdered sugar donut holes with chocolate and caramel filling

BALSAMIC BACON BRUSSELS ^{GF}

Flash fried brussels, balsamic glaze, crispy bacon, sriracha salt, lemon zest

SECOND COURSE (CHOOSE ONE)

BREAKFAST FLATBREAD

Scrambled eggs, chicken sausage, cheddar and jack cheese, cherry tomatoes, wicked sauce

APPLE AND BURRATA

SANDWICH ^{GF} ^V
Green apples, burrata, fig jam, hot honey, arugula, texas toast

SHORT RIB BENEDICT (+8)

Guinness-braised short rib, poached egg, hollandaise, english muffin

MEDITERRANEAN

AVOCADO TOAST ^{GF}

Whipped avocado, cherry tomatoes, spinach, feta, over easy egg, texas toast

PLEASE, NO SUBSTITUTIONS

Menu items are subject to change due to availability

Please communicate all allergies and dietary restrictions to your server

No more than 4 split checks per party

Checks of \$150 or more and parties of 6 or more are subject to a 20% automatic gratuity

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 www.wickedersistershampden.com

WE THROW
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PARTIES

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EBECK.C2CATERING@GMAIL.COM

FOOD & DRINK.
WICKED GOOD.