

wicked sisters

RESTAURANT WEEK WINTER 2025

FRIDAY, JANUARY 24TH THROUGH SUNDAY, FEBRUARY 2ND

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)

THAI PEANUT BRUSSELS **GF**

Flash fried, housemade thai peanut sauce, crushed peanuts

FIG JAM & BRIE BITES **V**

Fig jam, brie, caramelized onions, crostini, rosemary

SPINACH PUFFS **V**

Spinach, cream cheese, puff pastry

SECOND COURSE (CHOOSE ONE)

CRANBERRY & PROSCIUTTO FLATBREAD **V**

Roasted cranberry, prosciutto, goat cheese

PEAR & ARUGULA SALAD **GF V**

Fried goat cheese balls, arugula, pear, citrus vinaigrette

FRIED OYSTER PO BOY

Flash fried and herb battered oysters, house slaw, jalapeño mayo, brioche sub roll, fries or house salad

FISH & CHIPS

Zadie's beer battered blue catfish, tartar, chips, house slaw

DINNER

EVERY DAY AT 3PM \$45
WINE PAIRING \$16

FIRST COURSE (CHOOSE ONE)

GARLIC & PROSCIUTTO BOWL

Roasted garlic, prosciutto, brie, hot honey drizzle in a personal bread bowl

STUFFED MUSHROOMS **GF V**

Spinach, goat cheese, portobello mushrooms

ROASTED OYSTERS **GF**

Garlic and parmesan roasted local oysters, chimichurri drizzle

FRENCH ONION SOUP

Beef broth, caramelized onion, housemade croutons, gruyere cheese

SECOND COURSE (CHOOSE ONE)

SESAME CRUSTED TUNA **GF**

Sesame crusted ahi tuna, arugula, quinoa, citrus vinaigrette

FILET **GF** (+15)

Filet, black peppercorn cream sauce, garlic roasted green beans, parmesan slivered potato stacks

CHICKEN ROULADE

Spinach, bacon, and pepperjack stuffed chicken, breaded and fried, mashed potatoes, broccolini

VEGGIE ALFREDO **GF VG**

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

THIRD COURSE (CHOOSE ONE)

BEIGNETS **V**

Fried dough, sprinkled with powdered sugar, berries

CHEESECAKE **V** (+3)

Vanilla bean or brookie

CHEESE PLATE **GF V**

Chef selection of cheese, grain mustard, cranberry jam

PISTACHIO DIRT CUP **V**

Pistachio mousse and cookie crumble layers

BRUNCH

WEEKENDS 10AM-3PM \$25

FIRST COURSE (CHOOSE ONE)

BEIGNETS

Fried dough, sprinkled with powdered sugar, berries

CURRY DEVILED EGGS **GF V**

SPINACH PUFFS **V**

Spinach, cream cheese, puff pastry

SECOND COURSE (CHOOSE ONE)

FRITTATA **GF V**

Choice of spinach & feta or cheddar & bacon

LOX TOAST **V**

Smoked salmon, dill cream cheese, onions, capers, everything bagel seasoning, texas toast

SHORT RIB BENEDICT (+8)

Poached egg, guinness-braised short rib, hollandaise, lyonnaise potatoes

BREAKFAST TACOS **V**

Pancake shell, vanilla greek yogurt, whipped cream, berries, maple syrup

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

Consuming raw or undercooked meats, poultry, or eggs increase risk of foodborne illness

WE THROW wicked PARTIES

LET US CATER YOUR NEXT EVENT

CONTACT ELIZABETH AT
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