

Restaurant WEEK \$45

Sally O's

FIRST

summer salad

little gem lettuce, peaches, blue cheese, candied pecans

heirloom tomato soup

basil oil, parmesan croutons

little gem caesar

little gem lettuce, summer squash, corn, cherry tomatoes, caesar dressing

ratatouille toastie

house zucchini bread, ratatouille, whipped brie cheese

wings

1lb. buttermilk & herb marinated, tossed in green buffalo,

dressed w/ house yellow sauce, fried garlic, & scallions

baltimore coddies

yellow mustard, saltines

sally mac & cheese

creamy béchamel, secret cheese blend, white cheddar bread crumbs

carnitas tacos

citrus & chili marinated pork shoulder, oaxacan cheese, red onion, lime cilantro

MAIN COURSE

pan roasted salmon, chilled green beans, almonds, cherry tomatoes, basil, sherry mayo

cheese tortellini, creamed corn, cherry tomatoes, spinach, herbs, parmesan

vegan summer pasta, salsa alla nerano, bucatini pasta, summer corn, tomatoes, basil, vegan parmesan

roasted airline chicken breast, mashed potatoes, ratatouille chicken demi glace

highlandtown smashburger, 2-4oz. beef patties, american cheese, fried onion, pickles & lettuce (add bacon, avocado, or a fried egg +2)

impossible smashburger, just like our original, but made with impossible patties (+2)

crabonara, lump crab, bacon, garlic, red onion, egg yolk, parmesan, bucatini pasta

dry aged ribeye, 12 oz. dry aged ribeye, truffle fries, green beans, house steak sauce (+8)

crispy chicken sammie, hot honey chicken thigh, pimento cheese, sweet-hot pickles, ranch

crabcake sammie, lump crab cake, tartar sauce, shredded lettuce, pickles

cola brined pork chop, mashed potatoes, peach butter, crispy onion rings

DESSERT

san sebastian cheesecake, sugared blueberries, lemon curd

vegan cheesecake bars w/ peach compote, basil (v)

chocolate lava cake w/ creme anglaise,