



Summer Baltimore

RESTAURANT WEEK MENU

3 COURSES FOR \$35.00

1ST COURSE

Options:

Coddies

fresh cod and potato balls, mustard seafood aioli

Roasted Beet & Goat Cheese Salad

mixed greens, beets, avocado, toasted walnuts, mandarin oranges, goat cheese crumbles, orange-honey vinaigrette

Southern Fried Green Tomatoes

cornmeal battered with a little heat, served with southwestern ranch

2ND COURSE

Options:

Churrasco Steak

grilled skirt steak topped with chimichurri

Wild Rockfish

sautéed with seasonal mushrooms, capers, lemon beurre blanc

Southern Fried Chicken

southern seasoned light and dark meat, served with ancho honey chili butter

3RD COURSE

Options:

Berger Cookie Truffle Trio

Home-made shortbread truffle dipped in chocolate

Salted Caramel Creme Brulee

vanilla bean and salted caramel custard brulee

Citrus Olive Oil Cake

Tuscan style cake, zest glaze

