

apropoe's
RESTAURANT
WEEK
DINNER MENU

First Course

[CHOOSE ONE]

Waterfront Crab Chowder

bacon, potato, corn, crab meat, oyster
crackers

Soup Du Jour [vg] [gf]

chef choice soup

House Salad [vg][gf]

baby greens, Firefly Farms© goat cheese,
ribboned root vegetables, strawberries,
Absurd Snack©, citrus vinaigrette

Black Garlic Caesar Wedge [vg]

romaine hearts, parmesan, crispy
focaccia

Entrée

[CHOOSE ONE]

Chesapeake Chicken* [gf]

french cut chicken breast, tri-color
quinoa, baby carrots, honey Old Bay©
glaze

Thyme Scented Seared Salmon* [gf] [df]

tri-color quinoa, spring pea, charred
corn, asparagus, tomato-fennel chutney,
micro basil

Waterfront Crab Cakes* [gf]

corn & sweet potato hash, Old Bay© aioli

Finisher

[CHOOSE ONE]

Key Lime Cheesecake

guava coulis, glazed strawberries,
vanilla whip

Orange Crush Mouse Torte

brandied cherry compote, black cherry
gel

\$45

Add a Bottle of

BOORDY
VINEYARDS

+\$45