



BLANCOS

KITCHEN AND COCKTAILS

2026 Restaurant Week
LUNCH
Special

\$25

First Course (Choose One)

Garden Salad.

Fresh mixed greens topped with tomatoes, cucumbers, red onions. Served with your choice of dressing.

Soup of the Week

Chef's weekly selection made with fresh, seasonal ingredients. Ask your server for today's offering.

Entree (Choose One)

Fried Catfish Sandwich

Crispy fried catfish topped with lettuce, tomato, American cheese, and Chipotle mayo on Texas Toast. Served with fries.

Blancos Burger

Topped with smoked cheddar, caramelized onions, and Cajun aioli on a toasted brioche bun.

Jerk Chicken Cheesesteak

Spicy jerk-marinated chicken topped with melted pepper jack cheese, tomato, lettuce, sautéed peppers and onions, and mango chutney mayo, all served on soft coco bread. Served with fries.

2026 Restaurant Week
DINNER
Special

\$55

First Course (Choose One)

Garden Salad.

Fresh mixed greens topped with tomatoes, cucumbers, red onions. Served with your choice of dressing.

Soup of the Week

Chef's weekly selection made with fresh, seasonal ingredients. Ask your server for today's offering.

Dinner Entree (Choose One)

Spaghetti and Creole Crab Balls.

Lumped Creole crab balls, tomato & parmesan cream sauce with Bucatini pasta topped with shaved parmesan.

New York Strip (14 oz).

A classic 14 oz cut known for its bold and beefy flavor, grilled to perfection. Served with two signature sides of your choice.

Snapper Fillet.

Golden-Fried red snapper served to perfection. Paired with pickled peppers, and two signature sides of your choice.

Dessert

Triple Chocolate Brownie

Chocolate Brownie served with vanilla ice cream, chocolate syrup and whipped cream.

2026 Restaurant Week
BRUNCH
Special

\$45

Beverage Pairing

Choice of Bubbly.

Choose your pairing: a glass of champagne, a mimosa, or a peach bellini to enjoy with your meal.

Brunch Entree (Choose One)

Peach Cobbler French Toast.

French Toast topped with warm peaches, Biscoff cookie crumble, vanilla butter, and a dusting of powder sugar. Served with two eggs your way and either bacon, sausage, or a chicken tender.

Jerk Chicken Cheesesteak Omelet.

Savory omelet filled with spicy jerk chicken, caramelized onions & peppers, scallions, and cheddar jack cheese. Served with homefries and a side of jerk sauce.

Blackened Salmon Hash Skillet.

Cajun-seasoned Atlantic Salmon with home fries, peppers, onions, topped with two eggs any style drizzled with a zesty cajun remoulade.

Dessert

Sweet Potato Pie Cheesecake

A rich, creamy sweet potato cheesecake with warm spice notes, served by the slice.

Restaurant
Week 2026

Blancos Kitchen & Cocktails

413 N. Charles Street
Baltimore MD, 21201

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