



Restaurant Week

July 24 – August 2

First Course

choice of one cheese or one meat

Cheese

Honeybee Gouda

creamy goat's milk with a touch of honey

Green Hill

earthy double cream cow's milk

Charcuterie

Prosciutto

18-month dry-cured ham

Pork & Rabbit Terrine

pork, rabbit, garlic, ginger,
baking spice, coriander

Second Course

Cabbage & Carrot (gf, v+)

seasoned roasted cabbage, carrot purée, chickpea gremolata

Soft Shell Crab (sf)

pan seared chesapeake soft shell, asparagus, fingerling potatoes, capers, garlic, dill

Kale Salad (gf, v+)

lacinato kale, avocado, toasted chickpeas, sumac onions, cherry tomatoes, tahini dressing

*The Bird (gf) *add \$10*

roasted chicken leg quarter, potatoes, carrots, cipollini, cherry tomatoes, pan gravy

*The Sea (gf) *add \$20*

pan seared halibut, asparagus pea purée, cherry tomatoes, zucchini, lemon, fine herbs

*The Forest (gf, v+) *add \$15*

mushroom medley, black rice, red onion, cherry tomatoes, pesto

*The Hog *add \$15*

pork schnitzel, asparagus, cabbage slaw, lemon, mushroom gravy

*The Fields (gf) *add \$30*

japanese A5 wagyu, spring onions, fingerlings, garlic tamari reduction

Third Course

Bananas Fosters (gf, v+, contains nuts)

caramelized baby bananas, dark rum, pecans, vegan toasted coconut ice cream

Flourless Chocolate Cake (gf)

jimmy's espresso chocolate cake, butterscotch, chantilly cream

three courses \$35

menu by: Chef Pete Davis

BALTIMORE
**DUTCH
COURAGE**
Maryland