



**BALTIMORE  
RESTAURANT  
WEEK**

# Restaurant Week Menu \$45

## Starters

Choose One

### FRIED GREEN TOMATOES

*Crispy, golden-fried green tomatoes layered with a delicate sesame-infused crab topping finished with a bright, sweet corn relish.*

### CRAWFISH ETOUFFÉE MINI POT PIE

*A rich, savory crawfish étouffée tucked into a flaky, golden-brown mini pot pie—comforting indulgent, and full of Louisiana-inspired flavor.*

### CAESAR SALAD WITH CORNBREAD CROUTONS

*romaine lettuce, Parmesan cheese, cornbread croutons*

### THE GARDEN SALAD

*mixed greens and romaine, cucumbers, cherry tomatoes, red onion*

## Entrees

Choose One

### 5 SPICE SHORT RIB PAPPARDELLE PASTA

*Tender five-spice-braised short rib tossed with wide pappardelle pasta in a rich, savory sauce finished with deep aromatics and melt-in-your-mouth flavor*

### TERIYAKI SALMON

*Perfectly grilled teriyaki-glazed salmon served over savory jambalaya fried rice, paired with crisp Asian-style green beans for a bold, flavorful fusion of coastal and Creole-inspired cuisine*

### KOREAN BBQ CHICKEN

*Juicy Korean BBQ-glazed chicken served with savory gumbo greens and smooth whipped ginger yams delivering a bold fusion of Asia sweet heat, comfort, and soul-inspired flavor*

## Dessert

Choose One

### STRAWBERRY PEACH COBBLER

*A warm, comforting blend of sweet strawberries and ripe peaches baked beneath a golden buttery cobbler crust—classic, nostalgic, and irresistibly delicious.*

### CHEESECAKE WITH STRAWBERRY COMPOTE

*Creamy, velvety cheesecake topped with strawberry compote and finished with a decadent chocolate drizzle for the perfect balance of rich and sweet.*