

restaurant - bar

BALTIMORE COUNTY RESTAURANT WEEK

First Course

TEAR & SHARE GARLIC BREAD

Artisanal baked bread, fresh from the oven, coated in Mediterranean dipping sauce and grated Parmesan cheese.

CREAMY LOBSTER BISQUE TOPPED WITH LUMP CRAB

Sherry, cream & tomato-based soup topped with lump crab, green onions and a swirl of crème fraiche.

TACOS

Two flour tortillas, filled with your choice of Cajun grilled shrimp, blacked salmon, or shredded duck confit. Served with avocado, house-made chimichurri, spicy slaw and mango salsa.

GARLIC SHRIMP

Five jumbo shrimp slow cooked in a garlic butter sauce. Served with toasted garlic crostini.

Second Course

EGGSPECTATION BURGER

7oz Angus beef burger with chipotle aioli, lettuce, tomato, red onions, applewood-smoked bacon and cheddar cheese on our artisanal

CHICKEN SCHNITZEL SANDWICH

Panko-breaded and pan-fried chicken breast on sourdough toast with lemon aioli, arugula and pickled red onions. Served with French fries and a salad.

UNEGGSPECTED®*

10oz. Angus Beef New York strip steak, grilled to order with two free-range eggs, prepared any style. Served with Lyonnaise style potatoes.

NANA'S GINGERBREAD PANCAKES

Three gingerbread pancakes topped with sauteed pears, candied walnuts and dry cranberries cooked in 100% pure maple syrup. Cream cheese frosting and gingerbread cookies.

EGGSTRAVAGANZA®*

Two slices of French toast made with our artisanal brioche bread, topped with warm 100% pure maple syrup. Served with two free-range eggs, prepared any style, your choice of applewood-smoked bacon, ham, or Fontanini sausage and Lyonnaise-style potatoes.



Third Course

BUTTERSCOTCH CRÈME BRULEE

Smoky caramel-flavored custard, topped with a layer of crispy caramelized sugar and fresh berries.

S'MORES FRENCH TOAST

Our artisanal brioche French toast stuffed with Nutella® and marshmallows, then a drizzle of chocolate sauce to finish it off.