

· BALTIMORE COUNTY ·
**RESTAURANT
WEEK**
LUNCH

TWO COURSE | 25
COURSE ONE
PICK ONE

OLIVIA'S MUSSELS | *PEI mussels, nduja, spicy Italian sausage, charred onions, garlic, confit tomato, pomodoro sauce, charred focaccia*

CHEESESTEAK EGG ROLLS | *shaved ribeye, caramelized onions, Coopers American, chipotle ketchup*

CAESAR SALAD | *romaine, baby arugula, crumbled garlic crostini, fried capers, Pecorino Romano, house-made Caesar dressing*

MD CRAB SOUP | *Natty Boh tomato broth, Maryland lump crab, mixed vegetables, Old Bay*

CREAM OF CRAB SOUP | *fresh Maryland lump crab, touch of sherry, hint of Old Bay*

COURSE TWO
PICK ONE

BUTTERMILK CHICKEN SANDO | *pickle brined chicken, herb and buttermilk marinade, double crusted and flash fried, sweet onion rosemary hot sauce, bacon jam, B&B pickles, black pepper slaw*

PULLED PORK SANDO | *brown sugar BBQ spiced, cured and braised, Braveheart Farm's pork shoulder, bourbon blackberry BBQ, black pepper slaw, buttered brioche*

FISH TACOS | *beer battered, flash fried flounder, chili lime crema, picked cilantro, shaved cabbage, charred corn pico, avocado, flour tortilla*

SHRIMP AND GRITS | *BBQ blackened U-15 Gulf shrimp, stone ground grits, five cheese blend, smoked cherry wood lardons, Sagamore chipotle drizzle, Alabama white sauce, spicy aromatic shrimp oil*



ELEVATED COMFORT FOOD

• BALTIMORE COUNTY •

RESTAURANT WEEK DINNER

THREE COURSE | 45

COURSE ONE PICK ONE

- OLIVIA'S MUSSELS** | *PEI mussels, nduja, spicy Italian sausage, charred onions, garlic, confit tomato, pomodoro sauce, charred focaccia*
- WAGYU POTSTICKERS** | *house-ground prime filet, ground wagyu beef, shallot jam, sweet soy and hoisin sauce, scallion*
- OVEN ROASTED ZUCCHINI** | *baby arugula, herbed tomato relish, crispy capers, sheep milk feta, toasted pistachio, aged balsamic, charred lemon*
- CHICKEN FRIED DEVEILED EGGS** | *buttermilk and herb marinade, B&B pickle relish, rosemary hot sauce, chives*

COURSE TWO PICK ONE

- MA, THE MEATLOAF** | *ground American wagyu, filet and Ribeye, applewood smoked bacon, Sagamore BBQ glaze, whipped Yukon mashed, nduja white gravy, 4 The Girl's Farm fresh egg, infused truffle oil, chives, seasonal vegetable*
- VERLASSO SALMON** | *char grilled Verlasso salmon, miso chili crisp glaze, Szechuan crab fried rice, unagi, sesame grilled green onion, pickled cucumber salad*
- SHRIMP AND GRITS** | *BBQ blackened U-15 Gulf shrimp, stone ground grits, five cheese blend, smoked cherry wood lardons, Sagamore chipotle drizzle, Alabama white sauce, spicy aromatic shrimp oil*
- BEEF STROGANOFF** | *fresh house-cut pappardelle pasta, Braveheart Farm prime filet tips, roasted exotic mushroom, fresh herbs, sour cream, bone marrow beef broth, braised Cipollini onions, bleu cheese*

COURSE THREE PICK ONE

- POT DE CREME**
PANA COTTA
SEASONAL BAKERY SELECTION

ADD A SALAD COURSE | 7

- PATALIE SALAD** | *field greens, grape tomato, shaved carrot, red onion, local radish, balsamic vinaigrette*
- CEASAR SALAD** | *romaine, baby arugula, crumbled garlic crostini, fried capers, Pecorino Romano, house-made Caesar dressing*



ELEVATED COMFORT FOOD