

# LUNCH SPRING 2018

CHEF JOSHUA LABAN PERKINS

## BIG PLATES

- 18 | **FRIED OYSTERS**  
Baked Cheese Grits, Mushrooms, Leeks
- 19 | **FREEBIRD MARYLAND FRIED CHICKEN**  
Whipped Potatoes, White Gravy
- 18 | **LASAGNETTI**  
Roasted Mushroom, Cherry Glen Ricotta, Bechamel, Thyme and Garlic-Infused Olive Oil
- 17 | **HOUSE-MADE TAGLIATELLE**  
Preserved Lemon, Basil, Chesapeake Littleneck Clams
- 19 | **LASAGNA BOLGONESE**  
Pork, Beef, Tomato Sauce, Cherry Glen Ricotta, Bechamel
- 24 | **JUMBO LUMP MARYLAND CRAB CAKE**  
Maryland Boardwalk Fries, Cole Slaw, Fried Parsley
- 19 | **BLUE CATFISH AND CHIPS**  
Maryland Boardwalk Fries, Tartar Sauce
- 21 | **CRISPY SKATE WING**  
Brown Butter Sauce, Minted English Peas

## SANDWICHES

*Each comes with choice of fries or cole slaw*

- 13 | **ST. MARY'S COUNTY STUFFED HAM**  
Spiced Kale and Cabbage, Mayonnaise, Farmhouse White
- 16 | **FRIED OYSTER ROLL**  
Tartar Sauce, Lettuce, Tomato, Potato Roll
- 16 | **ROAST PRIME RIB**  
Horseradish Cream, Yellow Onion, Potato Bun
- 14 | **TURKEY CLUB**  
Ham, Bacon, Lettuce, Tomato, Avocado, Multigrain
- 14 | **BALTIMORE SHRIMP SALAD SANDWICH**  
Celery, Onions, Lettuce, Mayonnaise, Farmhouse White
- 15 | **CRAB MELT**  
Deviled Crab, Gruyère Cheese, English Muffin
- 13 | **TRADITIONAL REUBEN**  
Corned Beef, Russian Dressing, Sauerkraut, Rye
- 13 | **CAPRESE SANDWICH**, Ciabatta, Tomato, Mozzarella, Basil
- 15 | **CHEESEBURGER**  
Cheddar, Pickles, Mustard, Caramelized Onion, Potato Roll

## ENTRÉE SALADS

- 10 | **CAESAR**  
Romaine Hearts, Caesar Dressing, Garlic Croutons  
Add: Fried Oysters | 12 Trout | 10 Chicken | 6
- 15 | **FRIED CHICKEN TENDER**  
Bacon, Honey Mustard, Cheddar, Red Onion, Tomato, Egg
- 16 | **GREEN GODDESS SALAD**  
Turkey, Bacon, Avocado, Onion, Cucumber, Pea Shoots, Egg, Green Goddess Dressing
- 18 | **STEAK SALAD**  
Blue Cheese, Tomato, Red Onion, Green Olives

## APPETIZERS

- 10 | **CHICKEN LIVER MOUSSE**, Farmhouse Bread, Date Compote, Candied Peanuts
- 6 | **SWEET CORN HUSHPUPIES**, Pepper Jam
- 8 | **CODDIES, SALTINES**, Yellow Mustard
- 7 | **COUNTRY HAM BISCUITS**, Private IPA Mustard
- 17 | **CURED MEAT AND SEAFOOD BOARD**
- 9 | **SMOKED BEET KITFO**, Ethiopian Spices, Injera Crisps
- 16 | **CRAB IMPERIAL**, Farmhouse White Toast
- 13 | **TUNA TARTARE**, Shallots, House-Made Pickles, Capers, Mayonnaise
- 15 | **BAKED OYSTER ST. MARY'S**, Minced Ham, Parmesan Cheese, St. Mary's Greens

## SOUPS AND SALADS

- 10 | **MARYLAND CRAB SOUP**
- 10 | **MIXED GREENS**, Strawberries, Aged Goat Cheese, Cucumbers, Balsamic Vinaigrette
- 10 | **BELGIAN ENDIVE**, Blue Cheese, Tomatoes, Scallions, Dijon Vinaigrette
- 10 | **ROASTED BEET SALAD**, Baked Apples, Crème Fraîche, Apple-Butter Vinaigrette, Toasted Pine Nuts

### RAW BAR

Check Out Our Daily Local Oyster Bar Menu

## FARM-FRESH SIDES

- 9 | **MADEIRA-GLAZED MUSHROOMS**
- 6 | **MARYLAND BOARDWALK FRIES**
- 8 | **MINTED ENGLISH PEAS**
- 10 | **ROASTED EGGPLANT**, Mixed Herbs, Black Garlic Yogurt, Fish Pepper Vinaigrette
- 9 | **WOOD-ROASTED BRUSSELS SPROUTS**, Oregano, Olive Oil, Feta
- 7 | **SAUTÉED SPINACH**, Shallots, Garlic, Olive Oil
- 9 | **CREAMY JASMINE RICE**
- 6 | **WHIPPED GOLD POTATOES**
- 8 | **FRENCH GREEN BEANS**, Brown Butter
- 8 | **SUCCOTASH**, Sweet Corn, Tomatoes, Lima Beans, Smoked Onion, Smoked Mushrooms
- 10 | **GRILLED ASPARAGUS**, Roasted Tomato Vinaigrette, Crème Fraîche

Choice of **THREE** | 19

Choice of **FOUR** | 24

*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of food borne illness.*