



Restaurant Week

APPETIZERS

Egg Rolls

chicken, shrimp & Asian vegetables wrapped in an eggroll wrapper & fried, served with ginger infused soy sauce & sriracha

Creamy Crab Dip

creamy crab & cheese dip, served with pita bread, fresh carrots, celery & soft pretzels

Fried Mozzarella

breaded fresh mozzarella layered with prosciutto ham & fresh basil, fried, served with homemade marinara

Hummus

made in house, served with pita bread, olives, carrots & celery

Kale Salad

kale tossed in a raisin vinaigrette topped with roasted butternut squash, shaved beets, dried cranberries & roasted pumpkin seeds

Classic Caesar

romaine lettuce tossed with a creamy anchovy dressing, parmesan & fried garlic croutons

Homemade Soups of the Day

ENTREES

Chicken & Waffles

buttermilk fried chicken nestled on top of a cornbread waffle topped with chipotle honey butter & bourbon barrel aged maple syrup, with a simple salad

Maryland Style Crab Cake

traditional old bay seasoned crab cake finished with a mustard caper aioli served with shoe string fries & grilled asparagus

The Tasty

special blend brisket, short rib & chuck burger with white cheddar, Benton's bacon, caramelized onions, sautéed mushrooms & pickles

Veggie Risotto

Seasonal vegetables from simmered in a creamy Arborio rice & finished with a balsamic reduction

DESSERTS

Baked Banana

banana, cinnamon, chocolate and brown sugar wrapped in phyllo baked until golden brown, served a la mode

Marble Pound Cake

drizzled with chocolate icing

Creme Brûlée

traditional vanilla creme brûlée topped with caramelized sugar

