

Restaurant Week Prix Fixe Lunch Menu 15.19

Add your first glass of House Wine for only \$1.00

Choice of Appetizer

Eastern Shore Crab Soup GF

Lump Crab • mixed vegetables • roasted potatoes • pork, beef stock • Old Bay & spices

Crab Bisque

Seafood fumet • whipping cream • fresh thyme • lump crab • aged cream sherry

Bistro French Onion GFWM

Grilled beef tenderloin • caramelized onion • toasted crouton • torched gruyere

Chorizo Mussels GFWM

*½ lb. Sautéed P.E.I mussels • chorizo • shallots • white wine •
blistered grape tomato • roasted garlic butter • cream • basil chiffonade*

Alchemy Caesar GFWM

Romaine hearts • Caesar dressing • cheese chard • croutes

Choice of Entrée

(Sandwiches Served With House Spun Chips)

Jumbo Lump Crab Cake GFWM

Toasted brioche • jumbo lump crab • petite greens • vine ripe tomato • harvest grain mustard crème

5. Surcharge - GFWM 6. Surcharge

Pulled Pork Carnitas Flatbread

Braised pork • chorizo • tobacco onions • goat cheese Mornay • cherry apple fig chutney

Baby Iceberg Salad GFWM

Onion frites • Applewood smoked bacon • avocado • grape tomatoes • blue cheese dressing • black tea egg

Monte Cristo

Egg dipped farmers white • panko crumb • roasted turkey • Black forest ham • aged Cheddar • Melba

Crab Mac & Cheese

Lump crab • jalapeno bacon • Old Bay béchamel • cheddar • smoked Gouda

Alchemy T.B.L.T

*Roasted turkey breast • Applewood smoked bacon • toasted loaf brioche •
vine ripe tomato • artisan greens • pesto hummus spread*