

2 N. Charles Street Baltimore, MD 21201 [443] 692-6172

Limited Dinner Menu \$48 per person Please Initial

Optional: Flatbreads for the Table (add \$4 per person)

Please select one per three guests

Market rapini / maitake / white cheddar / Aleppo chili
Four Cheese tomato / ricotta / mozzarella / parmesan / gouda / herbs
Merguez romesco / chevre / preserved lemon / soft herbs

Choice of Starters

Please select two starters for your guests to choose from For groups over 30 please select one starter

Baby Romaine pickled red onion / baby tomatoes / watermelon radishes / herb buttermilk dressing **Fennel & Apple** organic greens / shaved fennel / apple / praline walnuts / lemon vinaigrette **Market Soup** seasonal garnish

Choice of Entrées

Please select two entrees for your guests to choose from
For groups over 30 specific guest orders requested 3 days in advance (please note that groups of 30 or more
steaks are cooked to medium)

Bay Cassoulet market fish / braised squid / cannellini bean / fennel / confit tomato-lemon broth Murray's Farm Chicken heirloom grits / braised baby carrots & crispy tops / marjoram jus Potato Leek Pancake roasted maitake / apple-herb salad / charred leek crema Butcher Steak Frites persillade fries / arugula salad / béarnaise

Optional: Additional Accompaniments for the Table (add \$5 per person)

Please select two for the table to share

Grilled Rapini Heirloom Grits Buttermilk Mashed Potato Braised Baby Roots Persillade Fries

Choice of Dessert

Please select two desserts for your guests to choose from For groups over 30 please select one dessert

Seasonal Crème Brulee

Seasonal Cheesecake seasonal garnish

Black Forest Bête Noire walnuts / vanilla maraschino syrup / brandied crème fraiche Seasonal Tart seasonal garnish

Price is exclusive of 6% food tax, 9% alcohol tax and 22% service fee Menu items always subject to change due to seasonal availability