

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

Limited Dinner Menu \$57 per person Please Initial

Choice of Bites (Served Family Style)

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

Spiced Nuts toasted pumpkin seeds / pistachios / walnuts / candied pecans / spiced seasoning **Warm Olives** picholine / kalamata / castel vatrano / nicoise olives **House Jerky** worcestershire / garlic / onion / black pepper

Choice of Soup and Salad

Please select two second course items for your guests to choose from

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

Choice of Entrées

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

Bay Cassoulet market fish / braised squid / cannellini bean / fennel / confit tomato-lemon broth
Murrays Farm Chicken heirloom grits / braised baby carrot & crispy tops / marjoram jus
Braised Pork Shoulder gigante beans / rapini / Aleppo-mustard 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 Braised Baby Roots Buttermilk Mashed Potato

Persillade Fries

Choice of Dessert

Please select two desserts for your guests to choose from

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