# 2 N. Charles Street Baltimore, MD 21201 [443] 692-6172 <br> <br> Limited Dinner Menu \$57 per person <br> <br> Limited Dinner Menu \$57 per person Please Initial <br> $\qquad$ <br> Choice of Bites (Served Family Style) <br> Please select two starters for your guests to choose from <br> For groups over 30 please select one starter <br> Spiced Nuts toasted pumpkin seeds / pistachios / walnuts / candied pecans / spiced seasoning <br> Warm Olives picholine / kalamata / castel vatrano / nicoise olives <br> House Jerky worcestershire / garlic / onion / black pepper <br> <br> Choice of Soup and Salad <br> <br> Choice of Soup and Salad <br> Please select two second course items for your guests to choose from <br> Baby Romaine pickled red onion / baby tomatoes / watermelon radish / herb buttermilk dressing <br> 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 $\mathbf{6 \%}$ food tax, $9 \%$ alcohol tax and 22\% service fee Menu items always subject to change due to seasonal availability

