



Annapolis Restaurant Week Menus 2018

2-Course Breakfast: \$12.95

First Course

Mixed Fruit

Or

Smoothie of the Day

Second Course

Corned Beef Hash

Breakfast Potatoes, over easy eggs, hollandaise

Or

The Cure

scrambled eggs, bacon, cheddar, avocado puree, chipotle mayo on potato bun, breakfast potatoes

or

Buttermilk Pancakes

short stack, maple syrup, apple butter, bacon

February 25th – March 3rd, 2018



Annapolis Restaurant Week Menus 2018

Two-Course Lunch: \$15.95

First Course

Grilled Chicken Club

Lemon Herb Chicken Breast, Applewood Bacon, Basil Aioli, Multigrain Bread and Frites

Salmon Kale Salad

Pan seared-Baby Kale, marinated cannellini beans salad, faro, red onion, tomato raisins

Classic Flatbread

Pepperoni, mushrooms, mozzarella, tomato sauce

Baroak Burger

Smoked Cheddar, beer braised onions, Applewood bacon, potato bun, and frites

Second Course

Naptown Bun A la Mode

Warm cinnamon bun, Annapolis Ice cream, bourbon caramel, candied

Chocolate Cake

Chocolate ganache, peanut butter mousse, pretzel crumble

February 25th – March 3rd, 2018



Annapolis Restaurant Week Menus 2018

Three-Course Dinner: \$34.95

First Course (Choice of)

House Salad

Mixed Greens, Cucumbers, Tomato, Shaved Carrots, Red onion; White Balsamic Vinaigrette

Maryland Crab Soup

Garlic, Herbs, Butter and White Wine

Second Course (Choice of)

Formage Blue Mussels

pork belly, shallots, Great Hill blue cheese, white wine

Short Rib Poutine

braised beef; frites, kale, red onion, mushroom sauce

Pan Seared Salmon

loaded sweet potato, cauliflower, spinach, roasted garlic sour cream, charred red pepper relish

Smoked Chicken Breast

caramelized onion mashed, green beans, rosemary pan sauce

Vegetable Cassoulet

Baked cannolini beans, faro, fennel, kale, grilled eggplant, tomato confit

Third Course

Naptown Bun A la Mode

Warm cinnamon bun, Annapolis Ice cream, boubon caramel, candied

Chocolate Cake

ganache, peanut butter mousse, pretzel crumble

February 25th – March 3rd, 2018