



# BRUNCH

**RESTAURANT WEEK 2023**  
**SATURDAY & SUNDAY 10 AM – 3PM**  
**PRIX-FIXE TWO-COURSE | \$20.23/ PERSON**

Baltimore County: January 13-22, 2023  
Howard County: January 16-29, 2023  
Harford County: January 20-29, 2023


Choose One:  
**APPETIZER**

**TATER TOT CASSEROLE**  
crispy tots, homemade  
beer cheese, bacon

**BABY KALE OR  
ROMAINE CAESAR**  
crispy parmesan, creamy caesar

**MD CRAB SOUP**  
**CREAM OF CRAB SOUP**

**CANDIED BACON**  
house-cured, brown  
sugar, flour

**SPINACH SALAD**   
craisins, dried apple crisps, bleu  
cheese, toasted almonds,  
champagne vinaigrette

**MIXED BERRIES**    
strawberries & blueberries

Choose One:  
**ENTREE**

**DOUBLE XL BREAKFAST**  
sausage, bacon, eggs, cheddar grits,  
tater tots, toast

**SHRIMP & GRITS**   
andouille sausage, cajun cream

**CROQUE MADAME**  
french toast sandwich, ham, cheese, sunny  
side up egg, tater tots

**ROSEDA BURGER**  
lyon's bakery bun, hand- crafted beef, lettuce,  
tomato, onion, cheese

**WESTERN OMELET**  
ham, peppers, smoked gouda cheese sauce,  
dill pickled red onions

**GRILLED CHICKEN SANDWICH**  
lyon's seeded bakery bread, candied bacon,  
brie, apple, housemade  
honey mustard

**LEMON PANCAKES**  
blueberry compote, powdered sugar,  
maple syrup

**BBQ BACON FRIED CHICKEN SANDWICH**  
lyon's bakery bun, cheddar cheese,  
bacon, sweet BBQ

complimentary soft beverage

**COFFEE/SODA/TEA**

 vegetarian

 gluten free



# DINNER

## RESTAURANT WEEK 2023

PRIX-FIXE THREE-COURSE | \$35.23/ PERSON

Baltimore County: January 13-22, 2023

Howard County: January 16-29, 2023

Harford County: January 20-29, 2023

Choose One:

### APPETIZER

#### BABY KALE OR ROMAINE CAESAR

crispy parmesan, creamy caesar

#### SPINACH SALAD



craisins, dried apple crisps, bleu cheese, toasted almonds, champagne vinaigrette

#### SHRIMP & GRITS



andouille sausage, cajun cream

#### ASIAN BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy, garlic, ginger

#### GOAT CHEESE

#### CRÈME BRÛLÉE



whipped cheese, crostini

#### MD CRAB SOUP

#### CREAM OF CRAB SOUP

Choose One:

### ENTREE

#### PISTACHIO & PEPITA

#### CRUSTED SALMON

whipped potatoes, garlic spinach, coconut ginger butternut squash purée

#### FRIED CHICKEN & BISCUIT

buttermilk biscuit, collard greens, whipped potatoes, sausage gravy, hot sauce

#### BLACKENED CHICKEN PASTA

housemade lumachelle pasta, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce

#### STUFFED PORTOBELLO



smoked mozzarella, shallots, spinach, sundried tomato, EVOO, balsamic glaze

#### SLICED SIRLOIN



roseda farms | truffle fries, grilled asparagus, A1-my way

#### RIBEYE | +\$15



roseda farms | churrasco potatoes, grilled asparagus, demi glaze

#### FILET OF BEEF | +\$10



crispy spinach potato hash brown, garlic spinach, demi glaze, bleu cheese butter

### DESSERT

#### BREAD PUDDING

vegetarian

gluten free