



**spring restaurant week**  
sunday, april 22<sup>nd</sup>

**first**

**mixed green salad** organic greens / cucumber /  
pickled onion / grape tomato / candied pecans /  
bourbon pickled blueberries /  
buttermilk, yogurt and herb dressing (GF, V, VG\*)

**creamy spinach soup** (GF, V)

**second**

**pan seared chesapeake bay blue catfish\*\***  
creole remoulade / sautee: gulf shrimp, celery,  
onion, andouille sausage, black eyed peas /  
smoky tomato broth (GF)

**\*\*these catfish are invasive to our waters. please join  
us in helping to eradicate this delicious but dangerous  
species**

**pork shank** (leidy's, harleysville, pa) / creole mustard  
and bourbon gravy / pickled onion /  
apple and cream brie au gratin potatoes /  
bacon braised cauliflower, onion, rainbow chard (GF)

**grilled monkfish** coconut soy glaze / pad thai rice  
noodles / curried green tomato miso broth /  
fried shiitake mushrooms and organic cabbage  
(quindocqua farms, marion station, md)

**third**

**chocolate whoopie pies** coconut whipped cream /  
toasted almond sugar (GF, V, VG)

**lemon cake** blueberry compote (GF, Dairy Free)

**add**

**wine flight.** . . ask your server for details

**three courses for \$30 / please, no substitutions**



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