

HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGE
WEEKS

BRUNCH
MENUS

VISIT
HOWARD
18 COUNTY 51
MARYLAND



RESTAURANT WEEK
**THREE COURSE
LUNCH MENU**
\$25 PER PERSON

FIRST COURSE

CHOICE OF:

CAESAR SALAD

Tossed romaine hearts, herb croutons, parmesan, house Caesar dressing

GREEK SALAD

Mixed greens, feta cheese, Kalamata olives, cucumber, red onion, tomato

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

SECOND COURSE

CHOICE OF:

CRAB CAKE SANDWICH

Jumbo lump crab cake, broiled or fried, served on a roll. Served with french fries & coleslaw

THE GODFATHER WRAP

Penne vodka, mozzarella sticks, breaded chicken cutlet, penne vodka sauce and deep-fried served with French fries

CHICKEN ALFREDO TACOS

2 Breaded chicken cutlet, deep fried, filled with angel hair alfredo

PASTA TRIO

House made Gnocchi Pesto, Penne Vodka, Fettuccine Alfredo, served with garlic bread

SUPER RING BBQ BURGER

8oz. Angus Burger loaded up with a towering stack of homemade onion rings, cheddar cheese & BBQ sauce. Served with a side of fries.

IMPERIAL CHICKEN CHEESESTEAK

Flavorful chicken cheesesteak topped with our famous crab cake recipe and smothered in our famous imperial sauce. Served with french fries & coleslaw

THIRD COURSE

CHOICE OF:

TRADITIONAL CANNOLI

HAZELNUT CANNOLI

COCKTAILS

CINNAMON SNOWFALL 8

Bourbon, RumChata, brown sugar, cinnamon stick

BUTTERCREAM BLIZZARD 8

Housemade white hot chocolate | whipped vodka & Butterscotch

Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.



BRUNCH

RESTAURANT WEEK 2025

SATURDAY & SUNDAY 10 AM – 3PM

PRIX-FIXE THREE-COURSE | \$25/ PERSON

Baltimore & Harford County: January 17-26, 2025

Howard County: January 22-February 2, 2025

Choose One:

APPETIZER

WINTER POMEGRANATE

KALE SALAD

kale, apples, walnuts,
pomegranate seeds, farro,
pomegranate dressing

LOADED CHORIZO TOTS

chorizo, shredded cheddar
cheese, pico de gallo, drizzled
chipotle crema

CINNAMON SUGAR

DONUT HOLES

chocolate & berry compote
dipping sauce

Choose One:

ENTREE

MEXICAN CHORIZO TACOS

soft flour tortillas, scrambled eggs, spanish
chorizo, avocado, pico de gallo, shredded cheddar
cheese, crispy tortilla strips, breakfast potatoes

BEEFY BOY HASH

breakfast potatoes, braised beef, eggs your
way, pepperoncini hollandaise

WILD MUSHROOMS & GRUYERE OMELET

served with breakfast potatoes

CRISPY CHICKEN & FUNNEL CAKE

powder sugar, orange zest , spicy grand
marnier infused maple syrup

Choose One:




DESSERT

BROWN BUTTER CAKE

strawberry compote & whipped cream

HEATH BREAD PUDDING

caramel drizzle & whipped cream

 gluten free  vegetarian  contains pork

HOWARD COUNTY
**RESTAURANT
and CRAFT
BEVERAGE
WEEKS**

JANUARY 20 -
FEBRUARY 2

\$15

All Day Breakfast

Bacon, Egg, and Cheese
Croissant Sandwich with tots
and a 12oz hot or iced latte

\$15

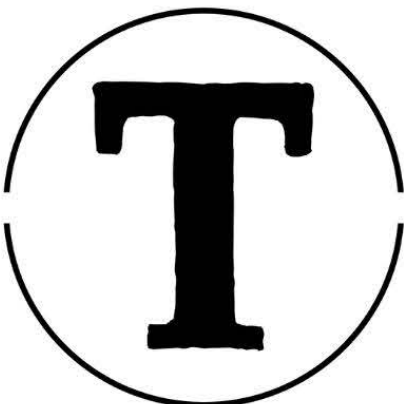
Lunch Special

Bacon Apple Grilled Cheese
with a side of Bacon Cheddar Loaded Tots

\$25

Dinner Special

Bacon Apple Grilled Cheese
with a side of Bacon Cheddar Loaded Tots
and a Local Draft Beer or
Non-Alcoholic Fresco Drink



**TRIFECTO
BAR**



✦ *The*
WALRUS
Oyster & Ale House

HOWARD COUNTY RESTAURANT WEEK

BRUNCH MENU

\$25 per person (Choose 1 from each course)

FIRST COURSE

CINNAMON ROLLS

Brown Sugar, Cream Cheese

OYSTERS

(Half a Dozen)

OYSTERS ROCKEFELLER

Creamed Spinach, Crispy Toasted
Panko Breadcrumbs

SECOND COURSE

OMELETTE

Choice of Garden Veggie, Crab, or Western
served with Breakfast Potatoes

HUEVOS RANCHEROS

Corn Tortilla, Crab Cake, Gruyère,
Sunny Side Up Egg, Avocado

WALRUS HANGOVER BURGER

Beef Patty, Sunny Side Up Egg, White American
Cheese, Lettuce, Tomato, Onion, Special Sauce,
Pickles, Brioche Bun

Add Bacon or Avocado +\$

Sub 100% Plant Based Impossible Burger +\$