

HOWARD COUNTY

RESTAURANT

and CRAFT

BEVERAGES

WEEKS

**AUGUST 12 -
AUGUST 25**

LUNCH

HOWARD COUNTY
**RESTAURANT
and CRAFT
BEVERAGES
WEEKS**

**AUGUST 12 -
AUGUST 25**

\$20 Any Banh Mi Sub with

- Crispy Fries
- Bottled Drink
- 2pc. Ice Cream Waffle



Anh-mazing

Bánh Mì • Vietnamese sub



1 Step

Choose Your Chicken & Size

Whole Chicken

850 Cal ~ 3570 Cal

Half [8pcs] **\$15.00**
Whole [16pcs] **\$28.00**

Boneless

670 Cal - 3190 Cal

S [8pcs] **\$14.00**
M [16pcs] **\$27.00**
L [24pcs] **\$39.00**

Wings

640 Cal - 3060 Cal

S [8pcs] **\$16.00**
M [16pcs] **\$30.00**
L [24pcs] **\$45.00**

2 Step

Choose Your Flavor



Golden Original
황금 오리지널
Whole Chicken | Boneless



Honey Garlic
허니 갈릭
Boneless | Wings



Gangnam Style
강남 스타일
Boneless | Wings



Secret Sauce 🔥
시크릿 양념
Whole Chicken | Boneless



Soy Garlic
소이 갈릭
Boneless | Wings



Hot Mala 🔥🔥🔥
핫 마라
Boneless | Wings



Hot Spicy 🔥🔥🔥
매운 양념
Whole Chicken | Boneless



Cheesling
치즐링
Boneless | Wings



Maple Crunch
메이플 크런치
Boneless | Wings



Gangjeong 🔥
강정
Boneless | Wings



Galbi
갈비
Boneless | Wings



Spicy Original 🔥🔥
스파이시 오리지널
Wings Only



Spicy Galbi 🔥🔥
매운 갈비
Boneless | Wings



Wings Of Fire 🔥🔥🔥
윙스 오브 파이어
Wings Only

🔥 Spicy level

Before placing your order, please inform your server of any allergies. Be advised food contains milk, eggs, wheat, gluten, soybean, shellfish and peanuts.

LUNCH COMBOS

MON-FRI 11AM~3PM

Boneless Combo | \$12.99
Boneless (6pcs) + French Fries + Soda

Sandwich Combo | \$12.99
Sandwich + French Fries + Soda + Coleslaw
Sandwich Only \$7.99

Golden Original Sandwich Combo
Spicy Original Sandwich Combo 🔥

HALF & HALF



Half & Half Whole Chicken | \$28.00
Half Golden Original
+ Half Secret Sauce or Hot Spicy

PASTA



Chicken Alfredo Pasta
\$18.99



Kimchi Pasta 🔥
\$18.99

BEVERAGE

Fountain Soda
\$2.99

Can Soda
\$1.99

K-FOODS



Ddeok-Bokki 🔥🔥
\$14.99 Add Cheese + \$2.00



Rosé Ddeok-Bokki 🔥
\$15.99 Add Cheese + \$2.00



Ramen 🔥
\$9.99



Buldak Rice Bowl 🔥🔥🔥
\$16.99



Mala Ddeok-Bokki 🔥🔥🔥
\$15.99 Add Cheese + \$2.00



Kimchi Fried Rice 🔥
\$15.99 Add Cheese + \$2.00



Kimchi Ramen 🔥
\$11.99

ANJU



Fried Chicken Gizzard
\$22.99



Stir-Fried Chicken Gizzard
\$22.99



Korean Army Stew 🔥🔥
\$26.99



Fish Cake "Oden" Soup
\$24.99



Cheese Buldak 🔥🔥🔥
\$24.99



Corn Cheese
\$11.99

SIDES

French Fries
\$6.99

Sweet Potato Fries
\$7.99

Cheese Sticks
\$8.99

Onion Rings
\$7.99

Cheesling Fries
\$10.99

Fried Dumplings
\$8.99

Coleslaw
\$3.99

Steamed Rice
\$1.99

Pickled Radish
\$0.99

Side Sauce
\$1.99

Before placing your order, please inform your server of any allergies. Be advised food contains milk, eggs, wheat, gluten, soybean, shellfish and peanuts.



BLOWFISH
POKE & GRILL

Delicious

RESTAURANT WEEK MENU



\$17.50

Poke Bowl

+

Hawaiian Sun

+

Dessert

BLOWFISH
POKE & GRILL

Any Hawaiian sun flavor, Ube or original cheesecake
Regular Bowl, No Substitutions

HOWARD COUNTY

RESTAURANT Weeks

& CRAFT BEVERAGES

LIMITED OFFER

JULY 17 - JULY 30, 2023

CHOSUN HWARO

조선화로

KOREAN BBQ



COMBO 1

Brisket Point + Marinated Galbi + Kimchi Jeon + Haemul Pa Jeon + Gyeran Jim

차돌박이 + 양념 갈비 + 김치전 + 해물파전 + 계란찜

59.99

FOR 2 PPL



COMBO 2

Brisket Point + Marinated Galbi + Bulgogi + Kimchi Jeon + Haemul Pa Jeon + Gyeran Jim + Doenjang Jjigae

차돌박이 + 양념 갈비 + 백두산 불고기 + 김치전 + 해물파전 + 계란찜 + 된장찌개

99.99

FOR 3-4 PPL





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:

SOFT SHELL SANDWICH

Crispy fried soft shell crab, served with french fries & coleslaw

CRAB CAKE SANDWICH

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

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

CRABBY MAC WRAP

Jumbo lump crab cake, mac & cheese, and mozzarella sticks wrapped & deep fried, served with french fries

FALAFEL PITA SANDWICH

Harissa tzatziki, Greek Relish (marinated tomato, cucumber & onion) & avocado, served with french fries

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

CUCU-MELON HEATWAVE 10

21 Seeds Cucumber Jalapeno Tequila | Housemade watermelon mix | Tajin rim

BERRY BLISS LEMONADE 10

Deep Eddys Lemon | Housemade Strawberry Lemonade

GET TOASTY 7

Pina Colada Mimosa

99 VINES WHITE ZINFANDEL 7

DUCKPIN IPA 5



GALLIANO

ITALIAN RESTAURANT & WINE BAR

RESTAURANT WEEK MENU

LUNCH: 11AM - 3PM

CHOICE OF 1 APPETIZER OR DESSERT
AND 1 ENTRÉE
\$ 28.95

DINNER: 3PM - CLOSE

CHOICE OF 1 APPETIZER, 1 ENTRÉE
AND 1 DESSERT
\$ 39.95

STARTERS

MOZZARELLA CAPRESE

fresh mozzarella, basil, and heirloom tomatoes and drizzled with extra virgin olive oil and balsamic glaze

CRISPY BRUSSELS SPROUTS

flash fried served with goat cheese and drizzled with a balsamic glaze

ARANCINI RICE BALLS

flash fried arborio rice ball served with tomato sauce and topped with shaved parmesan cheese

ENTRÉES

GNOCCHI AL GORGONZOLA

sautéed mushrooms in a gorgonzola cream sauce, tossed with homemade Italian potato dumpling and drizzled with truffle oil

POLLO VALDOSTANA

pan-seared chicken breast topped with prosciutto and melted mozzarella cheese in a lemon sauce, served with broccolini and roasted potatoes

BAKED LASAGNA

homemade meat lasagna with a layered blend of ricotta, mozzarella and parmesan cheeses.

SHRIMP GONDOLA

sautéed jumbo shrimp, artichokes, mushrooms and herbs in a white wine sauce over fried cheese polenta

DESSERTS

CLASSIC CANNOLI - CRÈME BRÛLÉE - TIRAMISU



HAN JOONG KWAN

Korean Chinese Restaurant

9338 Baltimore National Pike, Ellicott City, MD 21042

콤보

COMBINATION

- ◆ **짜짜면 / Jam Ja Myun** **13.99**
Ja Jang Myun and Jam bong (Half&Half)
- ◆ **탕수육 & 짜장면 / Tansuyuk&JaJangMyun** **13.99**
Pork Marinated in House & Ja Jang Myun
- ◆ **탕수육 & 짬뽕 / Tansuyuk&Jam Bong** **14.99**
Pork Marinated in House & Jam Bong



hanjoongkwan.com
(410) 461-1099

 HOWARD COUNTY
RESTAURANT
Special Menu *Weeks*

PRINT THIS PAGE



KONSTANTINE'S
GREEK TAVERNA

12857 Highland Rd., Highland, Md. 301-854-9200

Howard County Restaurant Week Lunch Menu

Appetizer Choices

Watermelon Feta & Arugula Salad (GF, V)

Greek Salad (GF, V, V+*), **Greek-Fire Feta Dip** (V)

Entrée choices

Yero in Pita (DF*)

rotisserie-cooked beef & lamb blend, ("gyro"), topped with lettuce, tomato, onion, feta and tzatziki, served with our hand-cut fries (P)

Chicken Souvlaki in Pita (DF*)

flame broiled, marinated chicken breast, topped with lettuce, tomato, onion, feta and tzatziki, served with our hand-cut fries (P)

Classic American Burger

topped with American or Provolone, lettuce, tomato, pickles and onion, served with our hand-cut fries

Greek Seasoned Feta Burger

topped with crumbled feta, tzatziki sauce, lettuce, tomato and onion, served with our hand-cut fries

MORE OPTIONS AVAILABLE



Dessert (V)

Portokalopita

fresh orange cake made with shredded filo and honey cinnamon syrup

HOWARD COUNTY
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and CRAFT
BEVERAGES
WEEKS

**AUGUST 12 -
AUGUST 25**

- \$20** Any Bibimbap Bowl with
- *side of kimchi or seaweed salad*
 - *any drink*



lets roll





DINNER

RESTAURANT WEEK 2024

PRIX-FIXE THREE-COURSE | \$40 / PERSON

Baltimore County: July 12 - 21, 2024
Howard County: August 12 - 25, 2024

Choose One:

APPETIZER

FRIED OYSTER BLT

fried oysters, tomato bacon jam, crispy pork belly, parsley oil, microgreens

SUMMER PEACH SALAD

honey balsamic vinaigrette, feta cheese, red onions, fresh peaches, fresh basil

BALTIMORE DEVILED EGGS

lump crab meat, old bay

ASIAN BRUSSELS SPROUTS

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

Choose One:

ENTREE

PISTACHIO CARBONARA

pistachio butter, crispy pancetta, homemade linguini, shaved cured egg yolks, shaved parmesan

PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

WALNUT-ENCRUSTED FISH OF DAY

oven roasted, summer roasted vegetables, truffle potato purée

STUFFED PORTOBELLO

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

STEAK FRITES

roseda farms | sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace

PISTACHIO & PEPITA CRUSTED SALMON

whipped potatoes, garlic spinach, coconut ginger butternut squash purée

DESSERT

HEATH BAR BREAD PUDDING

FLOURLESS CHOCOLATE CAKE 

 vegetarian

 gluten free



ALL YOU CAN EAT

HOT POT OR BBQ \$25 PER PERSON
HOT POT + BBQ \$30 PER PERSON

Children under 3ft eat FREE
Children 3ft - 4ft \$10



HOT POT MENU

HOT POT SOUP BASE

House ✓
Vegetable broth

Pork
Rich bone broth

Mala ✓
Spicy vegetable broth flavored
with garlic and Sichuan pepper



HOT POT MEATS

Prime Chuck
프라임 등심

Beef Brisket
차돌박이

Beef Tripe
천엽

Thin-Sliced Pork Belly
대패삼겹살

Chicken Breast
닭가슴살

Thin-Sliced Lamb
양고기

- Whole party must pick the same menu
- A service charge of 18% will be added to parties of 6 or more
- In case of a fire, remain calm and please call your server for help
- Leftover food cannot be taken to-go
- 90-minute time limit
- \$10 per person waste charge will be added for excessive food waste

Consuming raw or undercooked poultry, meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BBQ MENU

BEEF

Beef Brisket
차돌박이

Beef Bulgogi
불고기

Spicy Beef Bulgogi
매운불고기

PORK

Pork Belly
벌집삼겹살

Spicy Pork Belly
고추장 삼겹살

Soy Garlic Pork Belly
간장마늘 삼겹살

Curry Pork Belly
카레 삼겹살

Herb Pork Belly
허브 삼겹살

Pork Bulgogi
돼지불고기

CHICKEN/LAMB

Chicken Bulgogi
닭불고기

Curry Chicken Bulgogi
카레 닭불고기

Spicy Chicken Bulgogi
매운 닭불고기



FROM THE GARDEN

Skirt Steak Salad with Mushrooms and Onions ^{ef}	21.95
Mikey & Mel's Chef ^{ef} <i>corned beef, pastrami, salami and turkey</i>	21.95
Chef Salad ^{ef}	18.95
<i>roast beef, turkey, ham, swiss cheese on a bed of mixed greens. topped with tomatoes, onions, peppers, and cucumbers</i>	
Grilled Chicken Bowl ^{ef}	17.95
Chicken Salad Bowl ^{ef}	16.95
Tuna Salad Bowl ^{ef}	17.49
Caesar Salad	13.49
Caesar Salad with Grilled Chicken	18.49
Greek Salad ^{ef}	15.95
<i>cucumber, red onion, peppers, kalamata olives, tomato and feta cheese on a bed of mix lettuce</i>	
Greek Salad with Grilled Chicken ^{ef}	19.95
Shrimp Salad Bowl ^{ef}	21.95
Egg Salad Bowl ^{ef}	15.95
Chopped Liver Bowl ^{ef}	16.95
Green Tossed Salad ^{ef}	15.75
Cobb Salad ^{ef} <i>eggs, bacon, tomatoes, crumbled bleu cheese on a bed of romaine</i>	16.95
Spinach Salad ^{ef}	12.95
<i>tomato, red onion, mushrooms, bleu cheese and bacon over baby spinach</i>	
Spinach Salad with Grilled Chicken ^{ef}	16.95

STARTERS

Cheese Blintz (3) <i>with cherry or blueberry compote</i>	11.95
Potato Pancakes (4)	10.95
Fruit Kugel	11.95
Cheese Kugel	9.95
Kasha with Bowties and Gravy	6.95
Stuffed Cabbage <i>single</i> ^{ef}	5.95
Coddies	2.75

SOUPS FROM SCRATCH

SMALL BOWL (MIKEY) OR LARGE BOWL (MEL)

	MIKEY	MEL
Matzo Ball with Noodles	8.50	14.00
Cabbage ^{ef}	6.50	11.50
Chicken Noodle	6.50	11.50
Vegetarian Vegetable	6.50	11.50
Mushroom Barley	6.50	11.50
Split Pea with Sliced Hot Dogs	6.50	11.50
Mish Mosh Soup <i>Matzo ball, noodles, kreplach</i>	<i>one size</i>	17.50

SIDEKICKS

Potato Salad ^{ef}	3.00
Cole Slaw ^{ef}	3.00
Macaroni Salad	3.00
Small Macaroni and Cheese	7.95
Adult Macaroni and Cheese	10.95
Roasted Vegetables	6.00
Mashed Potatoes ^{ef}	4.95

^{ef} Gluten Free/Available

FRIES, CHIPS & RINGS

	MIKEY	MEL
Fresh Cut French Fries	3.95	5.95
Fresh Cut French Fries with Cheese	6.95	8.95
Sweet Potato Fresh Cut French Fries	6.95	8.95
Brisket Fresh Cut French Fries		12.95
<i>BBQ sauce, fried onions and cheddar cheese</i>		
Reuben Fresh Cut French Fries		12.95
<i>choice of meat, sauerkraut, Swiss cheese and Russian dressing</i>		
Onion Rings	5.49	8.49
Homemade Potato Chips	3.00	
Bag of Chips	2.00	

KNISH NOSH

Meat Knish		7.29
Potato Knish-Baked		7.29
Square Potato Knish		7.29
Kasha Knish		7.29
Spinach Knish		7.29
Sweet Potato Knish		7.29
Broccoli and Cheddar Knish		7.29
Hot Dog Knish		9.49

GET THE SCOOP

ALL OPTIONS ARE GLUTEN FREE

Your choice of Rye, Whole Grain, Challah Roll, Onion Roll, Kaiser Roll, Whole Wheat Wrap or Gluten Free Bread (+1)

Chicken Salad	16.95
Tuna Salad	16.95
Chopped Liver	16.95
Egg Salad	13.95
Shrimp Salad	20.50
Creamy Whitefish Salad	16.95
Chunky Whitefish Salad	19.50
2 Scoop Sampler	21.50
3 Scoop Sampler	24.95

OH MY DOG

WITH BOLOGNA

Hot Dog	7.95
Hot Dog with Kraut	8.49
Mikey and Mel's Hot Dog with Pastrami	11.95
Reuben Hot Dog <i>Russian dressing, sauerkraut and Swiss cheese</i>	12.95
Big Dog with Baked Beans	11.95

Served with the following sides: Potato Salad, Cole Slaw, Macaroni Salad, Fresh Fruit, or Homemade Potato Chips.

+1.50 Potato Latke, +2 Fresh Cut French Fries, +3 Sweet Potato Fries, +2.50 Onion Rings

^{ef} Gluten Free/Available

SPECIALTY SANDWICHES

Your choice of Rye, Whole Grain, Challah Roll, Onion Roll, Kaiser Roll, Whole Wheat Wrap or Gluten Free Bread (+1)

The Mikey	18.95
<i>Fresh turkey, chopped liver, onion, lettuce, tomato and Russian dressing served on your choice of bread</i>	
The Mel	18.95
<i>Corned beef, fresh turkey breast, Swiss cheese, cole slaw and Russian dressing served on your choice of bread</i>	
The Larry David	20.95
<i>Our chunky whitefish salad, smoked sable, chive cream cheese, lettuce, tomato and red onion served on your choice of bagel</i>	
The Seinfeld	21.49
<i>Smoked turkey pastrami, fresh turkey breast, Swiss cheese, cole slaw, Russian dressing, lettuce and tomato served on your choice of bread</i>	
The Woody Allen	20.50
<i>Corned beef, pastrami, fresh turkey breast, American cheese, lettuce, tomato, onion and honey mustard served on your choice of bread</i>	
The Aaron	21.95
<i>Corned beef, pastrami, fresh turkey breast, rare roast beef, Swiss cheese, potato salad and Russian dressing served on your choice of bread</i>	
The Spielberg	21.95
<i>Corned beef, pastrami, tongue, Swiss cheese, cole slaw and Russian dressing served on your choice of bread</i>	
The Harley	21.95
<i>Corned beef, pastrami, muenster, cole slaw and mustard served on your choice of bread</i>	
The Clevelander	20.95
<i>Fresh cranberry spread, honey turkey, turkey OTB, bacon, provolone cheese, lettuce, tomato and mayo served on your choice of bread</i>	
The Axler	16.95
<i>Red peppers, sautéed onions, roasted eggplant, roasted zucchini, roasted squash, grilled tomato and roasted broccoli served on an onion roll with caesar dressing</i>	
The Marylander	20.95
<i>Shrimp salad, bacon, American cheese, lettuce and tomato served on an onion roll</i>	
The Jewish Cheesesteak	21.95
<i>Brisket, hot pepper cheese, fried onions, cole slaw and Russian dressing served on a sub roll</i>	
The Maple Lawn	19.95
<i>Pastrami, grilled onions, grilled peppers and American cheese served on a sub roll</i>	
The Big Tuna	18.95
<i>Tuna salad, egg salad, bacon, lettuce and tomato served on your choice of bread</i>	
Super Reuben Man	22.95
<i>Super Reuben, corned beef, brisket and pastrami, with hot sauerkraut and Russian dressing served open face on grilled rye</i>	
The Hun	18.95
<i>Honey Turkey with Muenster Cheese, Lettuce, Onion and pickle chips topped with Honey Mustard and served on Pretzel Bread</i>	
The Godfather	19.95
<i>Prosciutto, ham & salami topped with melted provolone. Topped with lettuce, tomato & onion. Served on club roll w/oil & vinegar</i>	
The Coach Locks BLT	16.95
<i>Maple smoked bacon, lettuce, tomato, mayo & fried egg on Challah Bread</i>	

Served with the following sides: Potato Salad, Cole Slaw, Macaroni Salad, Fresh Fruit, or Homemade Potato Chips.

+1.50 Potato Latke, +2 Fresh Cut French Fries, +3 Sweet Potato Fries, +2.50 Onion Rings

Specialty Sandwiches Include your choice of 2 Sides

^{ef} Gluten Free/Available



443.663.3354

8191 Maple Lawn Blvd,
Fulton, MD 20759

ORDER ONLINE AT
MIKEYANDMELSDeli.COM

SIGNATURE OMELETTES

All omelettes come with a choice of home fries, fresh cut french fries or fruit medley and a choice of bagel or bread

ALL OPTIONS ARE GLUTEN FREE

Mikey & Mel's Omelette <small>corned beef, pastrami and salami</small>	18.95
Shakshuka with Eggs	14.95
Shakshuka with Eggs and Feta	15.95
Nova, Eggs and Onions	17.95
Salty Lox, Eggs and Onions	17.95
Cheese Omelette <small>your choice of cheese</small>	13.95
Vegetable Omelette	13.95
Cheesesteak	16.95
Cheesesteak with Onions and Peppers	17.95
Ham and Cheese Omelette	15.95
Corned Beef Omelette	17.50
Pastrami Omelette	17.50
Bologna Omelette	16.50
Salami Omelette	16.50
Western Omelette <small>ham, green peppers and onions</small>	16.50
Spanish Omelette <small>onions, green peppers, tomato sauce and mushrooms</small>	13.95
Greek Omelette <small>spinach, tomato, onion, peppers and feta</small>	15.95
Healthy Choice Omelette <small>veggies and avocado</small>	14.95
Skirt Steak and Eggs	16.95
Make Your Own Omelette	13.95
<small>Add Meat</small>	5.00
<small>Add Veggie</small>	1.50
 Egg Whites Only	+2

EGGSTRAORDINARY SANDWICHES

All eggstraordinary sandwiches come on a choice of bagel or bread

Just Eggs	5.49
Eggs and Cheese	6.25
Vegetable and Eggs	6.25
Nova, Onion and Eggs	12.49
Western and Eggs	6.95
Corned Beef and Eggs	8.25
Pastrami and Eggs	8.25
Turkey and Eggs	7.95
Ham, Eggs and Cheese	6.95
Sausage, Eggs and Cheese	6.95
Turkey Sausage, Eggs and Cheese	6.95
Turkey Bacon, Eggs and Cheese	6.95
Bacon, Eggs and Cheese	6.95
Salami and Eggs	6.95
Bologna and Eggs	6.95
Avocado Toast	10.95
<small>tomato & red onion topped with 2 poached eggs, shredded cheddar & alfalfa sprouts on toasted Challah Bread</small>	
ML Grande <small>fried egg, sausage, latke & hot pepper cheese</small>	8.95
The North Jersey <small>homefried potato & egg sandwich with American cheese with bacon</small>	8.49

BREAKFAST SIDES

ALL OPTIONS ARE GLUTEN FREE

Bacon ⁽⁵⁾	4.50
Sausage ⁽³⁾	4.50
Turkey Bacon ⁽⁵⁾	5.00
Turkey Sausage ⁽³⁾	5.00
Ham Steak	6.25
Home Fries	4.50

FROM THE GRIDDLE

Pancakes	10.95
Pancakes with Seasonal Berries	12.95
Pancakes with Chocolate Chips	12.95
Pancakes with Banana and Chocolate Chips	14.79
Red Velvet Pancakes <small>with cream cheese icing</small>	16.49
Sweet Potato Pancakes <small>with syrup and caramel sauce</small>	13.49
Waffle	10.95
Waffle with Chocolate Chips	13.95
Waffle with Seasonal Berries	13.95
Mikey & Mel's Waffle <small>we add pastrami to the batter</small>	15.49
Challah French Toast	13.49
Stuffed French Toast	15.95
Babka French Toast <small>with syrup and Foxes Ubet Chocolate Syrup</small>	16.49
Crunch Berry French Toast	14.95

BENEDICTS

Poached eggs with hollandaise sauce served on our potato latkes

Corned Beef	16.95
Pastrami	16.95
Turkey	15.50
Brisket	16.95
Nova	18.49
Kippered Salmon	19.50
Grilled Vegetables	14.95
Smoked Salmon Florentine	19.50
Avocado Florentine	14.95

All benedicts come with a choice of home fries, fresh cut french fries or fruit medley.

THE BEST HASH, PERIOD

3 eggs any style and choice of bagel or bread

Corned Beef	16.95
Pastrami	16.95
Pastrami and Corned Beef	17.95
Brisket	16.95
Turkey	15.50
Amigo <small>corned beef, pastrami and jalapeño</small>	18.95
Smoked Salmon	25.00
Roasted Veggie	14.95
SW Scramble	16.95

BAGELS AND SCHMEARS

Choice Of Bagel: Plain, Poppy, Sesame, Onion, Everything, Whole Wheat, Cinnamon Raisin, Pumpernickel. (Gluten Free +1)

Plain <small>no cream cheese</small>	1.39
Gluten Free Bagel Plain <small>no cream cheese</small>	2.25
Cream Cheese	3.19
Chive Cheese	3.29
Vegetable Cheese	3.29
Lox Spread	4.95
Cinnamon Maple	3.49
Jalapeño	3.49
Bacon Chive Horseradish and Cheddar	3.49
Butter or Oleo	2.49
Schmear of White Fish Salad	9.50
<small>Add for gluten free</small>	1.00

SMOKED FISH SPECIALTIES

OLD WORLD DELI FAVORITES

Platters are gluten-free and come with lettuce, tomato, onions, capers, and olives

Sandwich served with lettuce, tomato, and your choice of

Rye, Whole Grain, Challah Roll, Onion Roll, Kaiser Roll, Whole Wheat Wrap, Bagel or Gluten Free Bread (+1)

SANDWICH PLATTER

Hand Sliced Nova	14.00	21.95
Hand Sliced Salty Lox	14.00	21.95
Creamy Whitefish Salad	14.95	19.95
Chunky Whitefish Salad	16.95	21.95
Hot Smoked Kippered Salmon	<small>platter only</small>	21.95
Sable/Revelation	<small>platter only</small>	26.95
Jumbo Whitefish	<small>platter only</small>	19.95
Chopped Herring	<small>platter only</small>	19.95
2 Fish Combo <small>choice of two fish</small>	<small>platter only</small>	39.75

OVERSTUFFED SANDWICHES

AVAILABLE IN REGULAR (MIKEY) OR OVERSIZE (MEL)

Your choice of Rye, Whole Grain, Challah Roll, Onion Roll, Kaiser Roll, Whole Wheat Wrap or Gluten Free Bread (+1)

	MIKEY	MEL
	<small>1/2 lb.</small>	<small>3/4 lb.</small>
Hot Corned Beef	17.95	21.95
Extra Lean Corned Beef	19.95	23.95
Hot Pastrami	17.95	21.95
Hot Brisket	17.95	21.95
Hot Brisket Melt	18.95	22.95
Rare Roast Beef	16.95	20.95
Turkey Off the Bone	16.49	20.49
Turkey Breast Pastrami	14.49	18.49
Honey Roasted Turkey Breast	14.49	18.49
Tongue <small>cold or hot</small>	23.95	27.95
Bologna <small>Kosher</small>	16.49	20.49
Salami <small>Kosher</small>	16.49	20.49
Grilled Chicken Breast	16.49	20.49
Grilled Cheese <small>your choice of cheese</small>	9.50	<small>one size</small>
Grilled Cheese with Tomato	9.95	<small>one size</small>
Grilled Cheese with Bacon	12.95	<small>one size</small>
Bacon, Lettuce and Tomato	13.95	<small>one size</small>
Turkey Bacon, Lettuce and Tomato	14.49	<small>one size</small>
Veggie Delight	13.95	<small>one size</small>

tomato, onion, cucumber and alfalfa sprouts with munster cheese and choice of bread

Tuna Salad White	16.49	20.49
Tuna Melt <small>choice of cheese and tomato</small>	17.49	21.49
Egg Salad	14.50	18.50
Chicken Salad <small>breast meat only</small>	16.49	20.49
Whitefish Salad <small>creamy</small>	17.95	21.95
Whitefish Salad <small>chunky, the best</small>	17.95	21.95
Shrimp Salad	19.95	23.95
Chopped Chicken Liver	15.49	19.49
Chopped Herring	16.95	20.95
Ham	15.49	19.49
Liverwurst	15.49	19.49

Served with the following sides: Potato Salad, Cole Slaw, Macaroni Salad, Fresh Fruit, or Homemade Potato Chips.

+1.50 Potato Latke, +2 Fresh Cut French Fries, +3 Sweet Potato Fries, +2.50 Onion Rings

Mikey – 1 Side, Mel – 2 Sides ^{gf} Gluten Free/Available

REUBEN YOUR WAY

HOT SAUERKRAUT, SWISS CHEESE, RUSSIAN DRESSING ON GRILLED RYE

	MIKEY	MEL
Corned Beef	18.95	22.95
Brisket	18.95	22.95
Turkey Breast	18.49	22.49
Pastrami	18.95	22.95

HOT OPEN FACE SANDWICHES

Served with choice of mashed potatoes, kasha and gravy or fresh cut french fries

Turkey Breast	19.95
Brisket	19.95
Roast Beef	19.95
French Dip with Au Jus	19.95

Cole Slaw & Russian Dressing +1 Extra Cheese +1 Extra Lean Meat +1.5

Each Additional Meat +1

OLD SCHOOL FAVORITES

Stuffed Cabbage ^{gf}	13.00
Chicken Pot Pie	17.00
Brisket Pot Pie	17.00
Shepherd's Pie ^{gf}	17.00
Fried Pierogies with onions and peppers	13.49
Mikey's Famous Meatloaf	15.49

BIG MOUTH BURGERS

Served with lettuce, tomato and onion on a kaiser roll

Hamburger	16.49
Cheeseburger <small>you pick the cheese</small>	17.49
Mikey and Mel's Burger	18.95
<small>half pound hamburger, pastrami and Swiss cheese</small>	
Reuben Burger	18.95
<small>half pound hamburger topped with your choice of reuben served on grilled rye</small>	
Bacon Cheeseburger	18.95
Impossible Burger	15.95
Turkey Burger	15.95

BEVERAGES

Fountain Beverage	1.95 / 2.50
Dr. Browns	2.95
Bottled Water	2.00
Coffee	2.50
Ice Tea	2.50
Lemonade	2.50
Bottled Juices	3.00

Served with the following sides: Potato Salad, Cole Slaw, Macaroni Salad, Fresh Fruit, or Homemade Potato Chips.

+1.50 Potato Latke, +2 Fresh Cut French Fries, +3 Sweet Potato Fries, +2.50 Onion Rings

Mikey – 1 Side, Mel – 2 Sides ^{gf} Gluten Free/Available

HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGES
WEEKS

**AUGUST 12 -
AUGUST 25**

\$20 **Momo Sampler Platter**

- *4pc. Steamed Momo*
- *4pc. Fried Momo*
- *4pc. Chili Momo*



HOWARD COUNTY
**RESTAURANT
and CRAFT
BEVERAGES
WEEKS**

**AUGUST 12 -
AUGUST 25**

\$20 **Dessert Bundle Special**
Pick One:

- Any 2 Cheesecakes
- Any 2 Cake Boxes
- Any 5 Brownies or Cookies



Nilam Bakes

CUSTOM CAKES



COLD PRESSED JUICE

16 OZ BOTTLES

PURE GREENS ALG \$8.49

apple, cucumber, celery, romaine, zucchini, kale, spinach, lemon, ginger

COCONUT HYDRATE \$8.49

coconut water, pineapple, lemon, chia seeds

ROCKIN BEET \$8.49

apple, carrot, beet, lemon, ginger

PURE GREENS LG \$8.49

cucumber, celery, romaine, zucchini, kale, spinach, lemon, ginger

SOUL KICK \$8.49

apple, pineapple, lemon, ginger

WAKE UP CALL \$8.49

apple, lemon, ginger, cayenne

PURE GREENS APPLE \$8.49

apple, cucumber, celery, romaine, zucchini, kale, spinach

GOLDEN GIRL \$8.49

pineapple, carrot, turmeric, lemon, ginger

GRAPESHOT \$8.49

grape, filtered water, lemon, probiotics, pink himalayan salt

PURE GINGERADE \$8.49

filtered water, ginger, lemon, agave, cayenne

PURE WATERMELON \$8.49

watermelon, lemon

MELON HYDR8 \$8.49

watermelon, strawberry, filtered water, lime, probiotics, himalayan salt

COLD PRESSED SHOTS

2 OZ SHOTS

WAKE ME UP \$4.25

ginger, lemon, cayenne

GREEN BOOST \$4.25

kale, spinach, apple, cucumber, mint, spirulina

TURMERIC TONIC \$4.25

carrot, pineapple, lemon, turmeric, ginger, black pepper

IMMUNITY \$4.25

lemon, ginger

BLUE-BIOTIC \$4.25

ginger, lemon, filtered water, blue algae, probiotics

HEARTBEET \$4.25

beet, pomegranate, lime, black pepper

CLEANSES

ONE TO THREE DAY OPTIONS

BEGINNER

JUICE 'TIL DINNER



4 JUICES: up 'til dinner

EXPERIENCED

PURE BASIC



6 JUICES: at least two green

AGGRESSIVE

PURE HARDCORE



6 JUICES: at least four green



PURE GREEN COLUMBIA

6476 DOBBIN CENTER
WAY COLUMBIA, MD 21045

[f](#) [@](#) [t](#) @puregreencolumbia

ACAI BOWLS

FAIR TRADE
+ NON GMO

PURE HEALTH ACAI \$10.99 ✓

Base: acai blended with banana and almond milk
Toppings: sliced banana and hemp granola | 430 cal

MIXED BERRY ACAI \$11.99 ✓

Base: acai blended with strawberries and almond milk
Toppings: blueberries, strawberries and hemp granola | 460 cal

COCONUT CHIA ACAI \$11.99 ✓

Base: acai blended with mango, pineapple, banana and coconut water
Toppings: apple, blueberries, chia, coconut and hemp granola | 480 cal

PURE GREEN ACAI \$11.99 ✓

Base: acai blended with spirulina, banana and almond milk
Toppings: blueberries, sliced banana and hemp granola | 460 cal

ALMOND BUTTER & HEMP ACAI \$11.99 ✓

Base: acai blended with banana and almond milk
Toppings: almond butter and hemp granola | 510 cal

PURE PITAYA \$11.99 ✓

Base: pitaya blended with mango, pineapple and coconut water
Toppings: blueberries, strawberries and hemp granola | 340 cal

BOOSTERS

ADD TO ANY SMOOTHIE
OR ACAI BOWL

PROTEIN

PLANT-BASED PROTEIN \$1.99

GRASS-FED WHEY PROTEIN \$1.99

COLLAGEN PROTEIN \$2.99

SUPERFOODS

CINNAMON \$1.00

CHIA SEEDS \$1.00

SLICED ALMONDS \$1.99

COCONUT SHREDS \$1.99

DRIED CRANBERRIES \$1.99

BLUE SPIRULINA \$1.99

HEMP GRANOLA \$2.29

CASHEW BUTTER \$2.49

COCONUT BUTTER \$2.99

VEGETABLES

KALE \$1.99

SPINACH \$1.99

RAW HONEY \$1.00

RAW CACAO \$1.99

CACAO NIBS \$1.99

CHOPPED WALNUTS \$1.99

BEE POLLEN \$1.99

GREEN SPIRULINA \$1.99

ALMOND BUTTER \$2.49

AVOCADO \$2.49

ACAI \$3.29

SMOOTHIES

HANDCRAFTED
+ MADE-TO-ORDER + NON-GMO

SKINNY COCO \$9.99 ✓

strawberries, banana, plant-based protein, coconut water | 260 cal

PURE PINA COLADA \$9.99 ✓

pineapple, coconut butter, coconut water | 280 cal

PURPLE HAZE \$9.99 ✓

blueberries, strawberries, banana, spirulina, plant-based protein, coconut water | 230 cal

BLUE ROYALE \$10.49

blueberries, almond butter, coconut butter, grass-fed whey protein, almond milk | 420 cal

TROPICAL BREEZE \$10.49 ✓

mango, pineapple, coconut butter, orange juice, almond milk | 360 cal

BANANA NUT \$10.49

banana, cashew butter, coconut butter, grass-fed whey protein, almond milk | 480 cal

PURE BERRY \$10.49

blueberries, strawberries, banana, grass-fed whey protein, coconut water | 240 cal

MOCHA COLD BREW \$10.49

cold brew coffee, raw cacao, almond butter, banana, grass-fed whey protein, almond milk | 490 cal

PURE GREEN \$10.99 ✓

kale, spinach, mango, banana, pineapple, coconut water | 450 cal

PURE POWER \$10.99

banana, almond butter, coconut butter, grass-fed whey protein, almond milk, cauliflower, cinnamon | 430 cal

PINK DRAGON \$10.99 ✓

pitaya, pineapple, mango, coconut butter, coconut water | 280 cal

CHOCOLATE MOUSSE \$11.99

raw cacao, avocado, banana, grass-fed whey protein, coconut butter, almond milk | 480 cal

BLUE BANANA \$11.99

blue spirulina, acai, banana, grass-fed whey protein, cashewbutter, coconut butter, almond milk, created by Foodsgod | 490 cal

STEEL-CUT OATMEAL

HANDCRAFTED + MADE-TO-ORDER



SIGNATURE BOWL \$8.99

HONEY MAGIC

organic steel-cut oatmeal, chopped walnuts, dried cranberries, diced apple, cinnamon, raw honey | 690 cal

PROTEIN POWER

organic steel-cut oatmeal, sliced banana, almonds, cashew butter, raw honey | 660 cal

CHI CHI CHIA

organic steel-cut oatmeal, sliced banana, strawberries, blueberries, chia seeds, raw honey | 590 cal

BERRY WAKE UP

organic steel-cut oatmeal, blueberries, coconut shreds, hemp granola, cinnamon, raw honey | 690 cal



STEEL-CUT OATMEAL \$7.99

Custom Bowl Includes 2 Toppings

strawberries
diced apple
blueberries
banana
chia seeds

dried cranberries
coconut shreds
raw honey
cinnamon
almond butter

cashew butter
sliced almonds
coconut shreds
bee pollen
chopped walnuts

TOASTS

HANDCRAFTED + MADE-TO-ORDER

AVOCADO SMASH TOAST \$6.95 ✓

organic sprouted grain toast, avocado, lemon, red pepper flakes, pink himalayan sea salt | 320 cal



ALMOND BUTTER TOAST \$6.95 ✓

organic sprouted grain toast, almond butter, sliced banana, raw honey, chia seeds | 300 cal



BANANA NUT TOAST \$6.95 ✓

organic sprouted grain toast, cashew butter, sliced banana, cinnamon | 260 cal



THE DUO TOAST \$7.95 ✓

organic sprouted grain toast, cashew butter, stone-ground hazelnut butter, sliced banana | 260 cal



BLUE CASHEW TOAST \$7.95 ✓

organic sprouted grain toast, cashew butter, blueberries, raw honey | 250 cal



HAZELNUT BUTTER TOAST \$7.95 ✓

organic sprouted grain toast, stone-ground hazelnut butter, sliced banana, strawberries, chia seeds | 360 cal



HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGES
WEEKS

**AUGUST 12 -
AUGUST 25**

\$5

Regular Size Milk Tea - Choose your Flavor:

- Winter Melon Milk Tea with Black Boba
- Salted Caramel Milk Tea with Black Boba
- Oreo Milk Tea with Black Boba

\$6

Large Size Milk Tea - Choose your Flavor:

- Sunset Serenade
- With Love
- Sparkling Galaxy



royaltea 皇茶



smashing grapes

HOWARD COUNTY RESTAURANT AND CRAFT BEVERAGES WEEKS

August 12 - 25, 2024

THREE-COURSE LUNCH \$29

First Course

choice of one

SIMPLE HOUSE SALAD

*Mesculin Greens, Cucumber, Heirloom Tomatoes,
Shredded Carrots, Shaved Parmesan Cheese,
Red Wine Vinaigrette*

CHILLED WATERMELON GAZPACHO

*Watermelon, Strawberries, Red Onion with
Honey and Mint, Garnished with Prosciutto Dust*

Second Course

choice of one

GRILLED CHICKEN CAESAR WRAP

*Grilled Mojo Chicken, Romaine,
Creamy Caesar Dressing, Flour Tortilla*

GRILLED SALMON SALAD

*Chopped Kale, Fresh Strawberries, Red Onion,
Candied Pecans, Honey-Orange Vinaigrette*

SHORT RIB PAPPARDELLE

*Braised Short Rib, Carrots, Wild Mushrooms,
Parmesan Cheese in a Cream
Infused Herb Demi-Glace*

Third Course

choice of one

FRESH RASPBERRY SORBET

PINEAPPLE UPSIDE DOWN CAKE

*Luxardo Cherries, Brulee Pineapple,
Whipped Cream, Caramel Sauce*

THREE-COURSE DINNER \$39

First Course

choice of one

SIMPLE HOUSE SALAD

*Mesculin Greens, Cucumber, Heirloom Tomatoes,
Shredded Carrots, Shaved Parmesan Cheese,
Red Wine Vinaigrette*

CHILLED WATERMELON GAZPACHO

*Watermelon, Strawberries, Red Onion with
Honey and Mint, Garnished with Prosciutto Dust*

Second Course

choice of one

RED BRICK CHICKEN

*Old Bay Dusted and Pan Seared, served with
Roasted Fingerling Potatoes, Grilled Asparagus,
and Chicken Pan Jus*

PENNE AND CRAB PASTA

*House-made Penne Pasta, Vodka Cream Sauce,
Fresh Summer Corn, Jumbo Lump Crab Meat*

GRILLED BEEF MEDALLIONS

*Spicy Wild Mushroom Cream Sauce, Butter Whipped
Potatoes, Summer Corn and Bell Pepper Salsa*

Third Course

choice of one

FRESH RASPBERRY SORBET

PINEAPPLE UPSIDE DOWN CAKE

*Luxardo Cherries, Brulee Pineapple,
Whipped Cream, Caramel Sauce*

CRAFT SIGNATURE COCKTAIL

THE PASSION TREE

*The perfect blend of summer and fall. Mixing juicy tropical fruit flavors and a touch of
baking spices to ease us into those late summer days and crisp fall mornings · 13.50*

HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGES
WEEKS

**AUGUST 12 -
AUGUST 25**

\$20

Birria Fries

*Crispy fries topped with birria, cheese,
& cilantro lime crema served with pico & guac*

Cucumber Mojito (NA)

Refreshing house made drink

Tres Leches

Sweet cake made with three milks

Taco
JOINT



THE BLACKWALL
BARN & LODGE

HOWARD COUNTY RESTAURANT AND CRAFT BEVERAGES WEEKS

August 12 - 25, 2024

THREE-COURSE LUNCH \$29

First Course
choice of one

Caesar Salad

Romaine Hearts, Parmesan, Rolled Oats
and Pumpkin Seed

Tomato Gazpacho

Basil Oil, Goat Cheese Crumbles

Second Course
choice of one

Salmon BLT

4oz. Salmon, Bacon, Lettuce, Tomato,
Lemon Aioli on a Brioche Bun

Grilled Chicken Taco

Two Tacos with Grilled Chicken, Flour Tortilla,
Pico De Gallo, Tomatillo Salsa

Steak Salad

4oz Petite Sirloin, Arcadian Greens, Apple,
Walnut, Red Wine Vinaigrette, Candied Walnuts,
Red Onion, Blue Cheese Crumbles

Third Course
choice of one

Seasonal Sorbet

Strawberry Pound Cake

Macerated Strawberry, Chantilly Cream, Mint Gel

THREE-COURSE DINNER \$40

First Course
choice of one

Caesar Salad

Romaine Hearts, Parmesan, Rolled Oats
and Pumpkin Seed

Tomato Gazpacho

Basil Oil, Goat Cheese Crumbles

Second Course
choice of one

Red Brick Chicken

Roasted Half Chicken with Mashed Potato,
Market Vegetables, and Chicken Jus

Shrimp Scampi Pasta

4oz of Jumbo Shrimp Sauteed with Garlic, Peppers,
Tomato, Parsley, Lemon Juice, and Butter Over Linguini

Petite Steak Frites

8oz Sirloin, House-made Fries, Demi-Glace

Third Course
choice of one

Seasonal Sorbet

Strawberry Pound Cake

Macerated Strawberry, Chantilly Cream, Mint Gel

CRAFT SIGNATURE COCKTAIL

Ginger & Peach Bourbon Smash \$13.50

Featuring Elijah Craig Small Batch Bourbon Whiskey, a splash of Peach Schnapps,
Pratt Standard Lemon Juice, and a subtle kick from our house-made ginger syrup!



HOWARD COUNTY RESTAURANT WEEKS

• AUGUST 12 - AUGUST 25 •

LUNCH • \$22

1st COURSE: CHOOSE 1

SOUP DU JOUR

CHOPPED CAESAR SALAD

OFFSHORE SALDA

2nd COURSE: CHOOSE 1

GRILLED SHRIMP WEDGE SALAD

CLASSIC SMASH BURGER

TURKEY CLUB

DINNER • \$45

1st COURSE: CHOOSE 1

SUMMER WATERMELON SALAD

FRIED CALAMARI

2nd COURSE: CHOOSE 1

CRAB RAVIOLI

with Lemon Old Bay Cream Sauce

CHIMICHURRI STEAK FRITES

SMOKED PEACH HONEY BBQ RIBS

with Potato Salad, Braised Collard Greens

3rd COURSE: CHOOSE 1

SALTED CARAMEL ICE CREAM

MANGO SORBET

LIMONCELLO CAKE

THE FOOD MARKET

DINING & DRINKS | *Columbia*

CHEFS CHAD GAUSS, JOHNTAY BEDINGFIELD AND CLINTON KOPAS
WITH TALENTED CREW

RESTAURANT WEEK MENU

AUGUST 12 -AUGUST 25, 2024

2 for \$25.24

APP

GRIDDLED CHEESE, BACON & TOMATO *honey, black pepper, tiny basil...*

GREEN GAZPACHO *torched ratatouille skewer, mint, flaky salt...*

CRISPY RICE TOAD IN A HOLE *fine diced spam, scallions, hot sauce, tamari, nori flakes..*

TEMPURA BATTERED WESTERN FRIES *wasabi ranch, sweet and sour drizzle...*

RAW TUNA TOSTADA *watermelon, pickled jalapenos, lime powder, blue corn tortilla...*

ENTREE

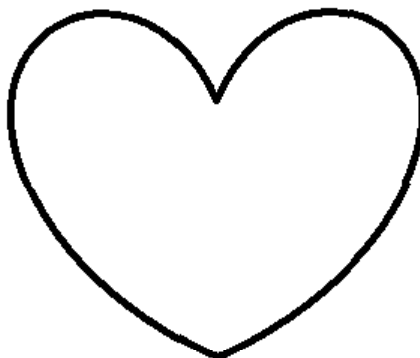
SHRIMP TOAST BLT *butter lettuce, 5 spiced tomato, sliced pork belly, kimchi mayo*

FALAFEL SMASH BURGER *pickled onion and cucumbers, whipped feta spread, heirloom tomato on a perfectly toasted potato bun*

FRIED OYSTER SPINACH SALAD *blue cheese, roasted mushrooms, shaved onion, bacon, mignonette vinaigrett*

NY CHOPPED CHEESE CHOPPED SALAD *chopped iceberg, chopped onion, chopped sweet peppers, chopped salt and vinegar chips, ketchup, mustard, mayo*

OPEN FACED SAUSAGE AND PEPPERS SANDWICH *on Marlany's focaccia, fresh mozzarella, tomato sauce, olive and oil crunch,*



RESTAURANT



WEEK

Lunch
\$23.95

Dinner
\$33.95

Three Course Menu

Includes a Soup or Salad, one Entrée, and one Dessert

SOUP OR SALAD

CREAM OF TOMATO
ITALIAN WEDDING SOUP
HOUSE SALAD
CAESAR SALAD

ENTREE

CHICKEN BRUNELLO
EGGPLANT PARMESAN
FUSILLI PRIMAVERA
SPAGHETTI CARBONARA

CRAFT BEER

SPECIAL LADY FRIEND 7
Jailbreak Brewing
Laurel, MD
Mosaic Hazy IPA
ABV 7%

HOUSE MADE DESSERTS

MINI CANNOLI
CHOCOLATE TRUFFLES
VANILLA ICE CREAM

August 12th - August 25th

No Substitutions.

HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGES
WEEKS

**AUGUST 12 -
AUGUST 25**

\$20

Breakfast for Two

Two Breakfast Sandwiches -

Turkey Sausage, Egg, & Cheese on English Muffin

and Two Iced Coffees

\$20

Turkey Club Melt

with your choice of drink:

- *Sparkling Strawberry Lemonade Fresco (NA)*
- *Sparkling Cherry Limeade Fresco (NA)*
- *Pineapple Coconut Lime Fresco (NA)*
- *Local Draft Beer*

T

**TRIFECTO
BAR**

