

HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGE
WEEKS

DINNER
MENUS

AUGUST 11TH – 24TH 2025

VISIT
HOWARD
18 COUNTY 51
MARYLAND

Restaurant Weeks

AUGUST 12TH - AUGUST 24TH

STARTERS

COMPRESSED WATERMELON

grilled peaches, burrata, pistachios, blackberry balsamic

CRISPY SHRIMP

lobster veloute, focaccia crostini

MAINS

GRILLED BISTRO STEAK FRITES

duck fat fries, grilled asparagus, truffle butter

PAN SEARED DUCK BREAST

herb roasted fingerling potatoes, spinach, sour cherry gastrique

MUSHROOM TAGLIATELLE

chef mushrooms, porcini cream, broccoli rabe, parmesan

DESSERT

PASSION FRUIT TART

toasty meringue, ruby chocolate ganache

CHOCOLATE CHIP BREAD PUDDING

caramel, black raspberry ice cream

THREE COURSE DINNER MENU \$55





RESTAURANT WEEK SPECIALS

AUGUST 12TH - AUGUST 24TH



SPECIALS

GERMAN TACO DUO - \$18

SCHNITZEL TACO

BRATWURST TACO

PRETZEL STICKS ON THE SIDE

TACOS + BEER COMBO - \$20

ANY 2 MIXED TACOS (FROM THE
REGULAR MENU)

SIDE OF YOUR CHOICE

FULL POUR DRAFT BEER* OF YOUR
CHOICE

PRETZEL STICKS - \$12

SOFT PRETZEL STICKS

OKTOBERFEST BEER CHEESE

* B.A. DRAFTS NOT ELIGIBLE



**3 for
\$23**

VISIT
HOWARD
18 COUNTY 51
MARYLAND

HOWARD COUNTY RESTAURANT & BEVERAGE WEEK

August 11–24, 2025

- ✓ **1 Slice of Cheesecake**
- ✓ **1 Cake or Bread Pudding Selection**
- ✓ **1 Cookie Selection**

BUILD YOUR OWN TREAT BOX!

VEGAN & GLUTEN-FREE OPTIONS AVAILABLE!



6945 OAKLAND MILLS ROAD SUITE A, COLUMBIA, MD 21045

HOWARD COUNTY RESTAURANT and CRAFT BEVERAGE WEEKS

VISIT
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18 COUNTY 51
MARYLAND

**AUGUST 11 -
AUGUST 24**

THREE COURSE PRIX FIXE DINNER | \$62

PLEASE CHOOSE ONE STARTER, ONE ENTRÉE, AND ONE DESSERT

STARTERS

SMOKED BRISKET NACHOS ^{GS}

14-Hour House Smoked Brisket /
Onion / Pimento Cheese / Cherry
Tomato / Fried Corn Tortilla /
Jalapeño Ranch

CRAB TOAST

Crab Imperial / Cheddar Cheese /
Housemade Focaccia Bread

GULF SHRIMP COCKTAIL ^{GS}

Spicy Cocktail Sauce

ENTRÉES

PAN SEARED WILD ROCKFISH

Jumbo Lump Crab & Potato Hash /
Asparagus / Lemon Dill Vinaigrette

MARYLAND CRAB CAKES

Classic Chesapeake Recipe /
Hand-Cut Fries / Housemade
Coleslaw / Housemade Tartar

12 OZ. RIBEYE STEAK *

Served Grilled or Au Poivre /
Mâitre d' Butter / Hand-Cut Fries
OR Seasonal Vegetable

DESSERTS

CHOCOLATE PANNA COTTA

Raspberry Whipped Cream /
Chocolate Tuile Cookie

CARROT CAKE BALL **

Dulce de Leche Cream Filling /
Cream Cheese Icing /
Toasted Pecans

HOT COOKIE IN A PAN

Milk Chocolate & White Chocolate
Chip Cookie / Housemade Banana
Ice Cream / Caramel Drizzle



RESERVATIONS RECOMMENDED

2700 Turf Valley Road | Ellicott City, MD
410.480.2400 | AlexandrasRestaurant.com

^{GS} Gluten Sensitive ^V Vegetarian

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially individuals with certain medical conditions.

** Contains Nuts

HOWARD COUNTY RESTAURANT and CRAFT BEVERAGE WEEKS

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**AUGUST 11 -
AUGUST 24**

COCKTAILS

TARTY FOR THE PARTY | 12

Union Mezcal / Cointreau / Fresh Grapefruit Juice /
Fresh Lime Juice / Fee Foam / Tajin Rim

SIRDAVIS SOUR | 18

SirDavis American Whisky /
Fresh Lemon Juice / Honey Syrup / Fee Foam /
Orange and Angostura Bitters

WINE

CHANDON GARDEN SPRITZ BY THE GLASS | 16

Sparkling Wine blended with Unique Bitters

CRAFT CANS

FEED THE MONKEY ORANGE HEFEWEIZEN | 6

Jailbreak Brewing Co. / Laurel, MD / 5.6%

G.O.A.T. IPA | 6

Union Craft Brewing / Baltimore, MD / 6.5%

CRABTOWN CLASSIC VIENNA LAGER | 6

Jailbreak Brewing Co. / Laurel, MD / 5.5%

SNOW PANTS OATMEAL STOUT | 6

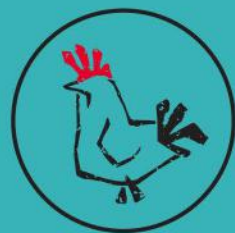
Union Craft Brewing / Baltimore, MD / 8.5%

SKIPJACK PILSNER | 5

Union Craft Brewing / Baltimore, MD / 5.1%

WHITE RUSSIAN CREAM ALE | 7

Jailbreak Brewing Co. / Laurel, MD / 5.5%



bb.q[®]
CHICKEN

RESTAURANT WEEK SPECIAL MENU

**ANY BONELESS
20% OFF**

Boneless chicken
breast white meat

ON THE RESTAURANT WEEKS



HOWARD COUNTY
**RESTAURANT
and CRAFT
BEVERAGE
WEEKS**

August 11 - August 24, 2025



Items may contain raw or undercooked ingredients or may be cooked to order
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



THE BLACKWALL BARN & LODGE

HOWARD COUNTY RESTAURANT WEEK

August 11 - 24, 2025

THREE-COURSE LUNCH \$29

First Course

choice of one

Caesar Salad

*Romaine Hearts, Pumpkin Seeds, Rolled Oats,
Toasted Almonds, Parmesan Cheese, Caesar Dressing*

Strawberry Watermelon Gazpacho

Basil Oil, Feta Cheese

Second Course

choice of one

Buttermilk Fried Blue Catfish Sandwich

*Locally Caught Breaded Catfish with Remoulade, Butter Lettuce,
Tomato, Red Onion Pickle on Ciabatta Roll. Served with
Housemade Fries*

Caprese Artisan Pizza

*Marinara Sauce, Mozzarella, Burrata, Fresh Basil,
Extra Virgin Olive Oil*

Farmer's Chicken Cobb Salad

*Herb-Grilled Chicken Breast, Baby Lettuce,
Sugar Sweet Cherry Tomatoes, Cucumber, Sweet Onion,
Whole Egg, Million Dollar Bacon, Blue Cheese Crumbles,
Buttermilk Ranch Dressing*

Third Course

choice of one

Seasonal Sorbet

Chocolate Brownie Sundae

*Housemade Brownie with Vanilla Ice Cream,
Whipped Cream, Chocolate Sauce*

THREE-COURSE DINNER \$40

First Course

choice of one

Caesar Salad

*Romaine Hearts, Pumpkin Seeds, Rolled Oats,
Toasted Almonds, Parmesan Cheese, Caesar Dressing*

Strawberry Watermelon Gazpacho

Basil Oil, Feta Cheese

Second Course

choice of one

Shrimp Risotto

Blackened Shrimp with Seasonal Risotto

Lemon Chicken Linguini

*Grilled Chicken, Asparagus, English Peas, Chives,
Lemon Butter Sauce, Grated Parmesan, Garlic Chips*

Steak Frites

6 oz. Strip Steak, Housemade Fries, Demi-Glace

Third Course

choice of one

Seasonal Sorbet

Chocolate Brownie Sundae

*Housemade Brownie with Vanilla Ice Cream,
Whipped Cream, Chocolate Sauce*



TROPICAL WHITE SANGRIA chilled pinot grigio / Hawaiian juices / mango 10

WATERMELON MOJITO watermelon vodka / lime juice / local watermelon / fresh mint 10

SPIKED ARNOLD PALMER D.E. Sweet Tea vodka / lemonade / mint-lemon 9

POMEGRANATE GIMLET MARTINI D.E. Lime vodka / Pom liqueur/ pomegranate juice / sweet lime juice 13

RASPBERRY ICED TEA non-alcoholic / raspberries-mint 5

HOWARD COUNTY RESTAURANT WEEK MENU

choose one from each course for \$45.25

(no substitutions or splitting)

COURSE ONE

CREAMY SHRIMP BACON CORN CHOWDER

SOUTHWEST CHICKEN EGGROLLS avocado crema

RED WINE POACHED PEAR SALAD v/gf

Poached pears / goat cheese-optional / mixed greens / carrots / pickled onions / candied walnuts / mushrooms / white balsamic vinaigrette

COURSE TWO

CHIMICHURRI LAMB LOLLIPOPS

grilled garlic-rosemary marinated rack of lamb lollipops / Mexican street corn salad / asparagus / chimichurri

HULI HULI SALMON

grilled huli marinated skewered salmon-pineapple / lemon orzo primavera / blistered sesame green beans

FIRE GRILLED STUFFED RED PEPPER v/gf

char grilled red pepper / Italian ratatouille / warm white - red quinoa - green chickpeas - kale-edamame

COURSE THREE

DARK CHOCOLATE CRÈME BRULÉE

SOUTHERN KEY LIME PIE

RASPBERRY SORBET v/gf



BOLDER SPECIALS

CHIMMICHURRI STEAK & ELOTE TACOS 3 soft corn tacos / seasoned sliced 10 oz. ribeye steak / chimichurri / Mexican street con off cob / pico de gallo / cilantro rice 25

"THE TALK OF THE TOWN" CRABBY FRIED GREEN TOMATO Crispy coated green tomato / 5 oz jumbo lump crab cake / roasted red pepper coulis 27

NEW YORK STRIP Grilled 12 oz. center cut NY strip / loaded mashed potato / green beans / crispy buttermilk onions 44

JUMBO LUMP CRAB CAKES Twin 5 oz. jumbo lump crab cakes / rosemary thyme red bliss potato / squash medley / tartar sauce 42



Howard County Winter

Restaurant Weeks

Choice of Starter or Salad,

Entrée, and Dessert

for \$36, \$41, \$46, \$52 or \$57

A P P E T I Z E R S
S O U P &
S A L A D

BP FRENCH ONION SOUP 12
gruyere fontina, croutons

CRABTOWN CLASSIC STEAMED SHRIMP
1/2lb 13 1lb 18

CRISPY CHICKEN WINGS 17
Bourbon bacon BBQ, buttermilk blue cheese dip

BP CRAB DIP 16 *GF*
celery, brioche baguette
Add extra baguette 3

SEARED SCALLOPS 21
applewood smoked bacon, chive butter

BEEF SHORT RIB POUTINE 15
Hand Cut Fries, Pulled Beef Short Rib, Caramelized Onions, Gruyere & Fontina Cheese, Sage Gravy

BLACK ANGUS BEEF SLIDERS 15
JW Trueth beef sliders, BP sauce, aged cheddar, bacon jam

CHICKEN SLIDERS 15
cornmeal fried chicken, apple slaw

CRABCAKE EGGROLLS 18
habanero and garlic aioli

ROASTED LAMB SLIDERS 15
Herb Roasted Leg of Lamb, Tzatziki Sauce, Pickled Red Onion

CAESAR SALAD 13 *GF*
romaine lettuce, caesar dressing, parmesan croutons, parmesan reggiano cheese

ROASTED BEET & BABY SPINACH SALAD
13 *GF*
baby spinach, roasted beets, toasted walnuts, radish, dill vinaigrette, cucumber, goat cheese

S I D E S

Hand Cut Fries, Mashed Potatoes, Broccolini, Apple Slaw, Side Caesar Salad, Side Spinach Salad, Collard Greens

3 Courses for \$36

HARVEST VEGETABLE BOWL 19 GF V
mixed greens, quinoa, roasted beets, cauliflower & sweet potato, dried cherries, pistachios, goat cheese, honey crisp apples, maple balsamic vinaigrette

BELL & EVANS CHICKEN SANDWICH 19
basil aioli, bacon jam, mozzarella, spinach, ciabatta bread

BP BURGER 19
JW Treuth & Sons Beef, bourbon and applewood smoked bacon jam, aged cheddar, bp sauce, lettuce, tomato, dill pickles

SHRIMP SALAD SANDWICH 20 *GF*
brioche roll, bibb lettuce, tomato, dill pickles

COBB SALAD 22 *GF*
Bell and Evan's chicken, romaine lettuce, hard boiled egg, bacon, tomato, avocado, cheddar cheese, honey balsamic vinaigrette, parmesan croutons

3 Courses for \$41

GRILLED ATLANTIC SALMON SALAD 25 GF
baby spinach, roasted beets, goat cheese, radish, cucumber, candied pecans, dill vinaigrette

CHICKEN & WAFFLES 24
Belgian Waffle, Cornmeal Fried Bell & Evans Chicken, Sriracha Maple Aioli, Collard Greens

3 Courses for \$46

STEAK SALAD 28 *GF*
petite filet mignon, applewood smoked bacon, baby spinach, red onion, cucumbers, cherry tomatoes, honey balsamic vinaigrette, buttermilk blue cheese crumbles

SHRIMP & GRITS 28
tasso ham, andouille sausage, aged cheddar grits, green onion

GRILLED ATLANTIC SALMON 29 *GF*
basil parmesan crust, Yukon gold mashed potatoes, broccolini, beurre blanc

GRILLED ATLANTIC MAHI MAHI 32
Pineapple Glaze, Herb Roasted Sweet Potato, Collard Greens

3 Courses for \$52

BP SPAGHETTI & MEATBALLS 34
House Made Shrimp & Jumbo Lump Crab Meatballs, Linguini, Old Bay Alfredo Sauce, Herb Garlic Bread

BRAISED BEEF SHORT RIBS 36
horseradish crust, bourbon mustard glaze, mashed potatoes, broccolini

JUMBO LUMP CRAB CAKE ENTREE 38
Corn and Vegetable Succotash, Beurre Blanc

JUMBO LUMP CRAB CAKE SANDWICH 38
brioche bun, tartar sauce, bibb lettuce, tomato

LOBSTER & SEA SCALLOP PASTA 38
cavatappi, chipotle cream sauce, parmesan

3 Courses for \$57

12OZ NEW YORK STRIP STEAK 40
mashed potato, broccolini, port wine reduction

12OZ RIBEYE STEAK 42
mashed potato, broccolini, mustard bourbon sauce

Signature Cocktails

FANNY PORTER 13 Margarita's sultry cousin. Banhez Mezcal, Mangatta Tequila, Old Forester Bourbon, Ancho Reyes Poblano Liqueur, Lime Juice, Maple & Agave Syrup	RAY OF LIGHT - WHITE WINE SPRITZER 11 Organic Spanish White Wine, Elderflower Liqueur, Earl Grey Syrup, Lemon Bitters, Bubbles
DERBY DAY 13 Old Forester Bourbon, Wildflower Honey Syrup, Fresh Lemon Juice, Fresh Grapefruit Juice, Angostura Bitters	GRAPEFRUIT CRUSH 11 Three Olives vodka, fresh grapefruit, triple sec, sprite
CAMPFIRE OLD FASHIONED 13 Chicory Infused Old Forester 100 Bourbon, Maple, Angostura Bitters, Butter Essence	ORANGE CRUSH 11 Three Olives orange vodka, fresh orange, triple sec, sprite
JJ'S BLACKBERRY MARGARITA 12 Corazon Blanco Tequila, Elderflower Liqueur, Triple Sec, Blackberry Compote, Fresh Lime Juice, Simple Syrup	SOUR CHERRY NEGRONI 12 London Dry Gin, Campari, Tempus Fugit Creme de Noyaux, Carpano Antica Sweet Vermouth, Sour Cherry Shrub
HOP ON POP 12 Our play on a Clover Club and an homage to Rob's favorite author. Hopped Bluecoat Gin, Raspberry Syrup, Egg White, Fresh Lemon, Poppy Seeds	UNCLE JOCK PART II 13 Named for Rob's dads uncle who was a bootlegger during Prohibition and a bookie afterwards. Old Overholt Bottled in Bond Bourbon, Byrrh Grand Quinquina, Rhum J.M. Shrubbs d'Orange Liqueur, Peychaud's Bitters, Cherry Bark Bitters
BP COSMO 11 Tito's Vodka, Raspberry Syrup, Lime Juice, Simple Syrup	

Spirit Free Dry January

ATHLETIC BREWING N/A BEERS Upside Dawn Golden Ale & Run Wild IPA - 8	LA PALOMITA 10 Lyre's N/A Agave Spirit, Fresh Lime Juice, Fever Tree Sparkling Pink Grapefruit
LEITZ "EINS ZWEI ZERO" CHARDONNAY Pfalz, Germany 12 / 48	ITALIAN SODAS 3.50 Pomegranate, Raspberry, & Strawberry
LEITZ "ZERO POINT FIVE" PINOT NOIR Baden, Germany - 48 bottle only	BERRY LEVENSON 8 Muddled Strawberry & Mint, Hibiscus Tea, Seedlip Garden N/A Spirit, Seedlip Spice N/A Spirit, Lemon Juice, Splash of Ginger Beer
DON'T CALL ME SHIRLEY 8 Homemade Pomegranate Grenadine, Fresh Lemon & Lime Juice, Club Soda	

Wines

S P A R K I N G W I N E S

LA GIOIOSA PROSECCO, NV, VENETO, ITALY 11/ 42
GLORIA FERRER "PRIVATE CUVÉE" BRUT, NV, SONOMA, CALIFORNIA 44 - bottle only
LOUIS DUMONT BRUT, NV, CHAMPAGNE, FRANCE 80 - bottle only

W H I T E W I N E S

RAINSTORM PINOT GRIS, 2021, WILIAMETTE VALLEY, OREGON 10/ 40
KURANUI SAUVIGNON BLANC, 2023, MARLBOROUGH, NEW ZEALAND 10 / 40
COMTESSE MARION CHARDONNAY, 2023, LANGUEDOC, FRANCE 9 / 38
CAMBRIA "KATHERINE'S" CHARDONNAY, 2021, SONOMA COUNTY, CALIFORNIA 15/ 58
FRISK "PRICKLY" RIESLING, 2022, VICTORIA, SOUTH AUSTRALIA 9 / 38

R E D W I N E S

LAPIS LUNA PINOT NOIR, 2023, NORTH COAST, CALIFORNIA 11 / 45
MURPHY GOODE "RED WINE" SYRAH/ZIN BLEND, 2021, CALIFORNIA 10/36
LOS HAROLDOS MALBEC BLEND, 2022, MENDOZA, ARGENTINA 10 / 40
TWENTY ACRES CABERNET SAUVIGNON, 2020, CALIFORNIA 10/36

CAZBAR

2025 RESTAURANT WEEK MENU

Choose 1 from each 3 courses dinner. Choose from 2 courses Lunch

Lunch \$29.00 with Choice of 2 Courses

Dinner \$30.00 with Three Courses

Meze Course

Hot Hummus

Our signature creamy hummus, gently warmed to enhance its rich, nutty flavors. Crowned with tender, perfectly seared cubes of lamb sirloin

Mohammara

A bold and vibrant Turkish dip, Muhammara is a smoky-sweet blend of roasted red peppers, toasted walnuts, and tangy pomegranate molasses. Infused with garlic, cumin, and a hint of chili for a subtle kick, this richly textured spread is elevated with a drizzle of olive oil and a sprinkle of fresh parsley

Watermelon salad

This vibrant salad combines juicy, sweet cubes of watermelon with creamy, tangy feta cheese for a perfect sweet-salty balance, drizzled with a luscious pomegranate dressing

Entrée Course

Shrimp Guvec

A sizzling casserole of succulent shrimp baked in a fragrant tomato-based sauce. Infused with garlic, onions, bell peppers, and a touch of chili for warmth, the dish is layered with fresh herbs and a splash of olive oil

Göbekli Kebap

Roka greens topped with your choice of Grilled Lamb or Falafel Koftes. Generously topped with Crispy Chick Peas, Yogurt and Garlic Butter

Doner Hünkar Beğendi

A regal Ottoman classic, Hünkar Beğendi features tender slow roasted Doner, simmered in a rich tomato sauce, served atop a velvety, smoky eggplant purée infused with creamy bechamel

Dessert Course

Poached Vanilla Peaches: served with cinnamon whipped cream

Gulac: A delicate Turkish dessert, Güllaç, featuring ethereal layers of paper-thin starch wafers soaked in lightly sweetened rosewater-infused milk topped with crushed walnuts

RESTAURANT WEEK



CHICK N' FRIENDS

Food That Makes You Feel Good!!!

SOUTHERN FRIED SHRIMP & FISH BASKET

All Baskets w/Hand-Cut Fries & Cole Slaw

8pc Catfish Tenders Basket - \$23.62

10pc Whiting Nugget Basket - \$16.06

Shrimp Basket - ½lb - \$16.06 - 1-lb - \$23.62

SOUTHERN FRIED CATFISH – WHITING – LAKE TROUT DINNERS

All Dinners Served w/2-Sides – Cole Slaw & Potato Salad or Collard

Greens Macaroni & Cheese & Candied Yams + \$1.00 each

2pc Southern Fried Catfish Dinner – 2-Sides - \$19.84

3pc Southern Fried Whiting Dinner – 2-Sides - \$17.00

3pc Southern Fried Lake Trout Dinner – 2-Sides - \$16.06

CHICK N' FRIENDS – OWEN BROWN VILLAGE CENTER - 7290 Cradlerock Way – Columbia, MD. 21045

410-381-0555

www.chick-n-friends.com

AUGUST 11 – AUGUST 24, 2025



CHOSUN HWARO 朝鮮

조선화로

KOREAN BBQ

RESTAURANT WEEK SPECIAL MENU

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

Up to 3-4 Person

COMBO B



\$99.99
+tax

HOWARD COUNTY

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BEVERAGE
WEEKS**

August 11 - August 24, 2025

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HOCO RESTAURANT WEEKS • AUGUST 11-24, 2025

LUNCH • \$25

1ST COURSE: CHOOSE 1

HALF WATERMELON SALAD

Watermelon, Arugula, Candied Almonds, Feta, Red Onion, Basil-Mint Vinaigrette, Tajin

CUP OF SOUP DU JOUR

2ND COURSE: CHOOSE 1

FRIED CATFISH PO' BOY

Fried Crawfish, Cajun Aioli, Lettuce, Tomato, Amorosa Roll

PHILLY SMASH BURGER

Two Smash Patties, Cooper Sharp American Cheese, Caramelized Onion, Roasted Bell Peppers, Hot Pepper Relish, Chipotle Ranch Fries

BLACKENED SALMON SALAD

Blackened Salmon, Spinach and Spring Greens, Roasted Corn, Feta, Red Onions, Grape Tomato, Crispy Quinoa, Honey Chipotle Vinaigrette

DINNER • \$45

1ST COURSE: CHOOSE 1

CRAWFISH HUSHPUPPIES

HALF WATERMELON SALAD

Watermelon, Arugula, Candied Almonds, Feta, Red Onion, Basil-Mint Vinaigrette, Tajin

CUP OF SOUP DU JOUR

2ND COURSE: CHOOSE 1

KOREAN RICE BOWL

Choice of Fried Fish, Fried Chicken, Fried Tofu
Gochugang Sauce, Pickled Vegetables, Shredded Carrots, Edamame

MUSHROOM RAVIOLI WITH STEAK TIPS AUPOIVRE

Cream Sauce

BLACKENED SHRIMP & GRITS

Creamy Cajun Sauce, Cheddar Grit Cakes, Blackened Shrimp

3RD COURSE: CHOOSE 1

PINEAPPLE COCONUT TRES LECHES

WHIPPED CREME ANGLAISE

with Strawberries and Granola





THE COMMON KITCHEN

An International Food Hall

11 INTERNATIONAL FOOD VENDORS

- all day breakfast • gourmet grilled cheese • local draft beer
- nepalese momo dumplings • vietnamese banh mi subs
- indian cuisine • mexican cuisine • korean kimbap
- taiwanese cuisine • haitian cuisine
- gourmet hotdogs • mochi donuts • baked goods
- milk tea • bubble tea • fruit teas

\$25 ALL DAY BREAKFAST FOR TWO

\$25 LUNCH & DINNER SPECIALS

& DRINK AND DESSERT SPECIALS

HOWARD COUNTY
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\$25 Lunch & Dinner Special

Your choice of Banh Mi:

- BBQ or Lemongrass Chicken
- BBQ or Lemongrass Pork
- Lemongrass Tofu

with sides of

- 2 veggie spring rolls
- 2 yakitori
- 2 veggie curry samosas
- 2 tuna cheese cutlets



Anh-mazing

Bánh Mì • Vietnamese sub



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\$25 **Brownie/Cookie Bundle**

1 Triple Chocolate Chip Cookie

1 Cheesecake Brownie

1 Blondie Brownie

1 Chocolate Chip Brownie

1 Peanut Butter Cookie

1 Pack of 3 M&M Cookies



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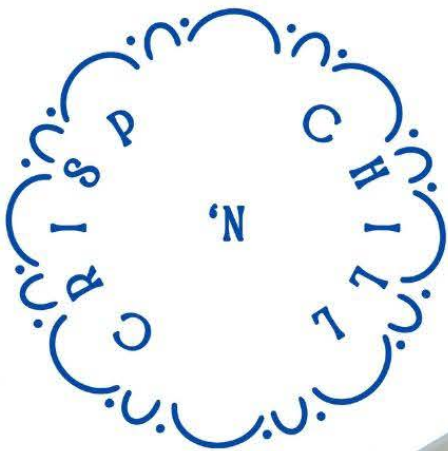


\$25 Lunch & Dinner Special

Your choice of entree:

- Yuzu Tako Salad (Octopus)
- Blush Rice Bowl with your choice of protein and a fried egg

with Watermelon Drink and Mini Taiyaki Ice Cream



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\$25

Lunch & Dinner Special

**Haitian style chicken sandwich
with a side of fries and a Coke**



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\$25 Lunch & Dinner Special

Kimbap Meal with:

- Any kimbap roll
- Any drink
- And a side of kimchi or seaweed salad



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\$25 Lunch & Dinner Specials

**Momo Sampler Platter with
5 pieces of each:**

- Chili Momo
- Fried Momo
- Steamed Momo

**Your Choice of filling:
Chicken or Veggie**



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\$25

Lunch & Dinner Special

Rice Bowl Meal

Includes: any rice bowl, naan, two samosas, one gulab juman, a bag of chips, and a soda



Namaste
Foodie

Indian Street Food



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\$6.25 **Mango Grapefruit Green Tea**
with Rainbow Jelly

\$6.25 **Oreo Matcha Latte**
with Black Boba



royaltea 皇茶



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\$25

Lunch & Dinner Special

PICK ONE:

- Shrimp Cocktail
- Shrimp Ceviche
- Cheesy Shrimp Taco (Gobernador)

Taco
JOINT

HOWARD COUNTY
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\$25

All Day Breakfast for Two

Two 12 oz Lattes hot or iced and
your choice of two breakfast sandwiches:

- Turkey Sausage, Egg, and Cheese
on an English Muffin
- Bacon, Egg, and Cheese on a Croissant

\$25

Lunch & Dinner Special

Bacon Apple Grilled Cheese & Chips

Plus your choice of drink:

- Local Draft Beer
- Any Fresco (NA)



HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGE
WEEKS

VISIT
HOWARD
COUNTY
MARYLAND

HOCORESTAURANTWEEKS.COM
#HOCORESTAURANTWEEKS



\$25 Lunch & Dinner Special

Kimbap Meal with:

- Any kimbap roll
- Any drink
- And a side of kimchi or seaweed salad



HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGE
WEEKS

VISIT
HOWARD
COUNTY
MARYLAND

HOCORESTAURANTWEEKS.COM
#HOCORESTAURANTWEEKS



\$25

Lunch & Dinner Special

PICK ONE:

- Shrimp Cocktail
- Shrimp Ceviche
- Cheesy Shrimp Taco (Gobernador)



**Taco
JOINT**



RESTAURANT WEEKS AUGUST 11TH - AUGUST 24TH

S T A R T E R S

S H O R T R I B B O L O G N E S E F L A T B R E A D

bolognese, short rib, arugula,
mozzarella cheese, crispy chorizo

S U M M E R V E G E T A B L E T E M P U R A

zucchini, shiitake mushrooms, broccolini, basil aioli

E N T R E E S

P O R K M I L A N E S E

garlic mashed potatoes, haricot verts,
aji amarillo cream sauce

G R I L L E D S A L M O N

corn polenta, haricot verts, old bay butter blanc

S U N G O L D T O M A T O P A P P A R D E L L E

morning side farms sungold tomatoes,
charred corn, whipped ricotta, basil

D E S S E R T

E A R L G R E Y C R E M E B R U L E E

lavender shortbread cookie, candied lemon

M I L K & C O O K I E S

cocoa nib chocolate chip cookie, warm vanilla cream

THREE COURSE DINNER MENU 45.00



Restaurant Weeks Summer 2023

Dinner: \$25/per person

APPETIZER:

Vegetable Minestrone Soup
or
Caesar or House Salad

ENTREE:

Breakfast and lunch Bowl

*French fries/grilled steak/sunny side up egg/
garlic butter

Vegetarian Yucca Plate

*Cilantro and lime rice/Pico de gallo/lightly fried
yucca/Fried wontons/Dynamite sauce

Fish Tacos

*Corn tortillas/fried cod fish/Asian slaw/shredded
cheddar/Pickled jalapeños/Bama sauce

DESSERT:

*Watermelon Panna Cotta
or

*Pistachio Nut cake

*Please choose one

CYPRIANA

MAPLE LAWN, MARYLAND



RESTAURANT WEEK

UNLIMITED MEZZEDES* 45.00

VEGETARIAN MEZZEDES

GREEK VILLAGE SALAD Cucumbers, tomatoes, feta, red onions, wine vinegar, oregano, EVOO from Greece.

CUCUMBER YOGURT SALAD Greek yogurt, fresh dill, garlic and herbs. Sesame-Roasted Feta Greek sheep's milk feta, sliced thick, roasted in our wood burning oven, topped with honey and toasted sesame seeds.

SPINACH CHEESE PIES Traditional spanakopita.

CRISPY CHEESE PUFFS Phyllo pastry stuffed with ricotta and feta drizzled with sour cherry reduction and Nigella

VEGETARIAN MOUSSAKA Layers of grated halloumi cheese, eggplant, zucchini, potatoes, lentil ragu, vegetarian bechemel sauce.

MEAT MEZZEDES

STUFFED GRAPE LEAVES Hand-rolled, grape leaves stuffed with a blend of lamb, beef, jasmine rice, pomodoro tomatoes, house-made yogurt dill sauce.

CYPRUS MEATBALLS (KEOFTEDES) Blend of ground beef chuck and beef tenderloin, Cyprus mint.

MOUSSAKA OF CYPRUS Layers of grilled eggplants, zucchini, grilled potatoes, ground beef, lamb, bechemel sauce.

MACARONIA TOU FOURNOU The perfect portion of oven baked imported Ziti Greek pasta with beef, tomatoes, halloumi cheese topped with bechemel cream sauce.

SPICY LAMB & BEEF DIP Ground lamb and beef, tomatoes, herbs, spices, with warm hand-crafted pita

VEGAN MEZZEDES

CLASSIC HUMMUS & HAND-CRAFTED WOOD-BAKED PITA Smoked paprika, Greek olive oil, fresh parsley, Nigella seeds, with warm hand-crafted pita.

FALAFELS Blend of chick peas, veggies, herbs, fried, with tahini dressing

GRILLED EGGPLANT Marinated with sea salt and olive oil, garnished with balsamic fig reduction.

MOUGENDRA Lentil, rice pilaf, grilled onions, served with warm pita.

GRILLED PORTOBELLO MUSHROOMS Marinated, garnished with balsamic reduction.

WILD MUSHROOM STUFFED GRAPE LEAVES Grape leaves, hand-rolled, stuffed with a blend of wild mushrooms, herbs, jasmine rice.

GRILLED EGGPLANT IMAN Twice cooked eggplant in a tomato ragu garnished with hand-crafted wood-baked pita bread.
Grilled Zucchini Salad Marinated grilled zucchini, roasted red peppers, blackened onions, balsamic reduction.

SPICY CARROT SALAD WITH PINE NUTS Roasted carrots, blackened onions spiced and tossed with sautéed pine nuts.

DESSERT

PISTACHIO BAKLAVA

LOUKOUMADES

CHOCOLATE RUM & ROSES CAKE

YIAYIA MARIA'S RICE PUDDING

CHOCOLATE MOUSSE

NO LEFT OVER BAGS
Entire Party Must Participate.

DAE
JANG
GEUM

PREMIUM KOREAN BBQ



RESTAURANT WEEK SPECIAL MENU

COMBO B

Up to 3-4 Person

\$139.99
+tax

Prime Beef Bone in Short Ribs +
Marinated Prime Beef Bone in Short
Ribs + Prime Beef Brisket + Pork Belly



HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGE
WEEKS

August 11 - August 24, 2025



Items may contain raw or undercooked ingredients or may be cooked to order
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

RESTAURANT WEEK

FOUR COURSE DINNER MENU

\$45 PER PERSON

FIRST COURSE

CHOICE OF:

CAESAR SALAD

Tossed romaine lettuce, housemade Caesar dressing, topped with parmesan cheese & croutons

GREEK SALAD

Tossed chopped iceberg lettuce, tomato, cucumber, red onion, green pepper, Kalamata olives, pepperoncinis, feta cheese, anchovies, served with our homemade Greek dressing

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

SECOND COURSE

CHOICE OF:

ITALIAN MEATBALL

Whipped ricotta, herb breadcrumbs & vodka sauce

OLD BAY SHRIMP SALAD SLIDER

Really good shrimp salad, bacon jam, fresh jalapeños, razor thin lettuce & Old Bay

THIRD COURSE

CHOICE OF:

CRAB CAKE COMBO

Award Winning! Jumbo lump crab cake paired with your choice of (3) jumbo fried shrimp or lamb chops. Served with a baked potato

GREEK LAMB CHOPS

(5) Lean, tender baby lamb chops marinated in Greek herbs, drizzled with lemon juice, served with baby potatoes and green beans

SEAFOOD A LA BAY

Jumbo shrimp, scallops and crab meat, sautéed in our Old Bay cream sauce, tossed with fettuccine

NEW YORK STRIP

14oz. New York strip, (2) stuffed mushroom caps, onion rings, sautéed green beans, red wine demi glaze

BLACKENED STUFFED SALMON & SHRIMP

Salmon with our jumbo lump crab cake, jumbo shrimp, baby potatoes & corn succotash

CHESAPEAKE CRAB ALFREDO

Fettuccine alfredo topped with a 5oz. jumbo lump crab cake surrounded by PEI mussels

FOURTH COURSE

CHOICE OF:

TRADITIONAL CANNOLI

TIRAMISU

COCKTAILS

SPIKED PINEAPPLE LEMONADE 8

Sugar Rim | Deep Eddy Lemon Vodka | Pineapple Juice | Lemon Juice | Triple Sec

MANGO SUNRISE 8

Parrot Bay Mango Rum | Orange Juice | Cranberry Juice

PINOT GRIGIO 7

YUENGLING 6



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

TAVERN MENU

STARTERS

House Ricotta Toast - 17

Grilled Stone Fruit, Spruce Syrup Drizzle,
Black Pepper, Edible Flowers

**Willi Haag Riesling*

Heirloom Tomato Tart - 18

Basil Pesto, Ramp Cheddar, Crab, Egg and Cream Custard,
Basil Oil

**La Garenne Sancerre*

Lamb Stuffed Eggplant - 18

Spinach, Tomato, Feta, Lemon, EVO, Cucumber, Yogurt

**Monestrall*

Foie Gras Torchon - 22

Greens, Fresh Berries, Wine Berry Vinaigrette,
Duck Fat Fried Sourdough

**Lucale Primitivo Appassimento*

SOUPS

Chef Dan's Cream of Baltimore (gf) 12

Classic French Onion - 10

Soup Du Jour - 10

SALADS

Stacked Caesar - 15

Hard Boiled Free-Range Egg, White Anchovy, Marinated Tomato,
Crouton, House Caesar Dressing topped with
shaved-aged Parmesan

**Chardonnay*

Grilled Peaches - 18

Greens of the Moment, Veal Bacon, Shaved Manchego,
Smoked Paprika, Marcona Almonds, Sherry Vinaigrette

**Sancerre*

Octopus - 20

Grilled Tropeo, Squash "Planks", Greens, Caponatina
contains pine nuts

**Primitivo*

Harlequin - 17

Summer Vegetables, Bibb Lettuce, Tomato "water" Vinaigrette

**Pinot Grigio*

Greens of the Moment with EVO & fresh lemon - 7

(*) Chef's wine varietal recommendations

MAIN COURSE SELECTIONS

Summer Corn Risotto - 38

with Romano and Garden Fresh Herbs, Peppers, Tomato Garlic Confit, Chickpea Fried Ricotta Stuffed Squash Blossom

**Pinot Grigio*

Spatchcocked Rosemary & Lemon Grilled Poussin - 39

with a Lemon Rosemary Velouté, Couscous, Just-picked Haricot Beans

**White Burgundy*

Lavender Honey Seared Pennsylvania Duck Breast - 44

Truffled Ragout of Potato, Carrots & Turnips, Truffle, Tomato & Garlic Confit

**Primitivo*

Duck Leg Confit - 44

Lentils, Greens, Shallot, Parsley, Thyme, Dijon Vinaigrette & Duck Fat Grilled Focaccia

**Monestrall*

Chef's Classic Veal Scallopini - 40

Lemon Shallot Caper Butter Sauce, Crème Fraîche, Parsley, Chive Polenta Rounds, Ratatouille, Fried Capers

**White Burgundy*

Cajun Blackened Shrimp and Scallop - 44

Grits, Tomato Garlic Confit, Summer Squash & Basil, Cajun Aioli

**Sancerre*

Wildberry Venison Chop - 42

seasoned with Juniper, Rosemary and a Wildberry Gastrique

Duck Confit Farro, Golden Beets, Shaved Fennel

**Monestrall*

Linguini with Littleneck Clams - 40

Cannellini, Garlic, Roasted Tomatoes, Spinach, Calabrian Pepper, Crispy Prosciutto & Grana Padano

**Sancerre*

House Crafted Sausage Trio - 44

Paprika Beef / Lemon Tarragon Veal & Pork / Tomato Basil Chicken

Warm Herbed Potato Salad with Pickled Shallots, Salsa Verde, Apricot Mustard, Lemon Aioli

**Primitivo*

Braised Barbacoa Green Chili Beef - 40

Chive Polenta Rounds, Corn and Limas, Oaxaca Cheese

**Monestrall*

SEASONAL SIDES - 8

Haricot Verts

Lentils w/ Greens

Summer Squash

Warm Herb Potato Salad

Ratatouille

Truffled Potato, Carrot & Turnip

Fingerlings

Duck Confit Farro +\$4

**Chef's wine varietal recommendations*

***All Items Gluten Free Upon Request*

THE FOOD MARKET

DINING & DRINKS | *Columbia*
CHEFS CHAD GAUSS, CLINTON KOPAS AND JOHNTAY BEDINGFIELD
WITH TALENTED CREW

RESTAURANT WEEK MENU

AUGUST 11TH TO AUGUST 24TH 2025 3 courses for \$55.25

SMALL

TORN CROISSANT & IANS TOMATOES burrata, basil, balsamic syrup, DEVOO, hazelnuts...

CHICKEN LIVER MOUSSE & POTATO SKINS peach jam, crispy chicken skins, ranch dust...

COCONUT CRUSTED FRIED PINEAPPLE chipotle shrimp salsa, pineapple hot sauce

DIRTY MARTINI BLUE CHEESE WEDGE fried blue cheese, chopped green olives, arugula, brown butter crostinis, vermouth vinaigrette

CRAZY CRABBY BREAD Marleny's focaccia, hot crab dip, lots of cheese, old bay honey

ADD
PRETZELS!
\$6

BIG

BYO BBQ CHICKEN STEAM BUNS 1/2 a chicken, spicy sauce, kimchi fried rice, edamame, yum yum sauce

BUCATINI MARYLANDARA jumbo lump, farmers market veggies, crushed tomato sauce, old bay butter

PEACH GLAZED PORK CHOP loaded baked potato salad, bread and butter pole beans, jalapeno cheddar popovers...

CRACKER MEAL CRUSTED RAINBOW TROUT clams, potatoes, carrots, tomato, coconut green curry, torn herb salad...

CHEESEBURGER ENCHILADAS classic red sauce, shredded lettuce, diced tomato, dill pickle de gallo, secret sauce crema, papas fritas

DESSERT

LOW COUNTRY TIRAMISU dark rum & espresso soaked biscuits, mascarpone cream, cocoa powder

LIL PICNIC PARFAIT sweet cornbread, lemon whipped cheesecake, luxardo cherries, torched marshmallow...

BRULEED MANGO STICKY RICE PUDDING coconut milk, brown sugar, tatin...

WARM STRAWBERRY OLIVE OIL CAKE strawberry ice cream, fresh strawberries, strawberry sauce, powdered sugar

COOKIES AND CREAM CHOCOLATE BOMB ice cream, whipped cream, magic shell

COCKTAILS

SMOKE ON THE WATER mezcal, watermelon, orange liqueur, topped with bottlerocket spritz 14

EMERALD STAR shot tower gin, lemongrass, ginger, lemon, thyme and jalapeno 13

... can be modified to be gluten free

FRISCO

BAR+RESTAURANT

THREE COURSES FOR \$55

COURSE: 1

CHOICE OF ONE

TUNA TOSTONES

Seasoned pan-seared ahi tuna, crispy wontons, avocado, pico de gallo, chipotle aioli, cilantro crema, and scallions

CHEESESTEAK EGGROLLS

Handcrafted wonton egg rolls filled with shaved Diamond ribeye, caramelized onions, served with a side of beer cheese fondue.

WHIPPED FETA

Whipped feta, herbs, Fresno chili honey, finished with chives and cracked black pepper. Served with grilled pita wedges.

GARLIC HERB MUSSELS

Mussels steamed in garlic, shallots, white wine, butter & herbs. Served with grilled bread for sopping up the good stuff.

COURSE: 2

CHOICE OF TWO

CHEFS FRESH FISH SELECTION

Chef-selected fresh fish, prepared daily with seasonal accompaniments. Ask your server for today's offering.

SHORT RIB GRILLED CHEESE

Four house-braised short ribs, caramelized onions, provolone, smoked gouda, and white cheddar, all nestled between griddled sourdough.

SHRIMP & GRITS

Succulent gulf shrimp, scallions, andouille sausage, blistered cherry tomatoes, smoked bacon, and sherry cream served atop our creamy, cheesy grits.

MUSHROOM RISOTTO (V)

A rich risotto featuring portobello, shiitake, and cremini mushrooms, infused with truffle oil, topped with crispy fried shallots and grated parmesan.

SOUTHERN CHICKEN PICCATA

Buttermilk-brined chicken breast, pounded thin, coated in breadcrumbs, skillet-fried, and served with a topping of lemon butter, garlic, capers, and cherry tomatoes. Accompanied by roasted potatoes and arugula salad.

COURSE: 3

CHOICE OF ONE

CHOCOLATE COFFEE MOUSSE

Milk chocolate/ coffee liqueur/ almond brittle/ whipped cream

BREAD PUDDING

Whiskey white chocolate bread pudding / caramel sauce / vanilla ice cream

Howard County Restaurant Week Menu

AUGUST 11 - AUGUST 24, 2025



ADD A RECKLESS BEER FLIGHT FOR \$8

Brewed in our complete
production brewery located right
next door!

SCAN FOR OUR LIVE ENTERTAINMENT SCHEDULE



Follow us on Facebook and Instagram
@FriscoColumbia @ Reckless_Shepherd
@FriscoCrofton

8895 MCGAW RD, COLUMBIA, MD. 21045

\$40 RESTAURANT WEEK MENU

Choose one shareable and two handhelds or entrées for \$40!

SELECT ONE SHAREABLE



WORLD FAMOUS CRAB DIP

THE crab dip, served with warm pretzel sticks
cal. 300 / serving

BUFFALO CHICKEN NACHOS

Buffalo dip, chicken tenders, cheddar, crumbled blue cheese, pico de gallo, buffalo sauce, ranch drizzle
cal. 480 / serving

LOADED TATER TOTS

Fat Tire® beer cheese, bacon, homemade ranch, scallions • cal. 360 / serving

ROCKFISH BITES

Yuengling® batter, Old Bay®, tartar sauce
cal. 240 / serving

BAVARIAN PRETZEL STICKS

Oven-baked, soft, served with Fat Tire® beer cheese or Bavarian mustard
cal. 220 / serving

MOZZARELLA STICKS

Fried cheese, marinara sauce
cal. 630 / serving

SELECT TWO HANDHELDS OR ENTRÉES

CLASSIC CHEESEBURGER

American cheese, lettuce, tomato, pickles, brioche bun • cal. 790

SHRIMP BASKET

Breaded shrimp, fries, house slaw, cocktail sauce • cal. 910

SPICY BAJA FISH TACOS

Yuengling® battered cod, spicy mayo, house slaw, pico de gallo, cilantro • cal. 1350

CRABBY MELT

World famous crab dip, melted cheddar, tomato, bacon, Old Bay®, griddled sourdough • cal. 970

FAT TIRE BEER CHEESESTEAK

Sliced rib-eye, Fat Tire® beer cheese, sautéed onions, hoagie roll • cal. 580

CARNE ASADA BOWL

Lime-basted chopped steak, marinated black beans, queso fresco, pickled red onion, pico de gallo, mixed greens, avocado, salsa verde, blended grains • cal. 760

CLASSIC COBB

Grilled chicken breast, bacon, tomato, cucumber, hard-boiled egg, crumbled blue cheese, choice of dressing
cal. 590

COWBOY BURGER

Smoky BBQ, bacon, cheddar, onion straws, lettuce, tomato, brioche bun
cal. 1050

BEER BATTERED FISH N' CHIPS

Yuengling® battered cod, Old Bay®, fries, tartar sauce, house slaw • cal. 1310

BLACKENED CHICKEN CAESAR WRAP

Blackened all-white meat chicken, lettuce, Parmesan, flour tortilla • cal. 580



FEATURED COCKTAILS

ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec, Freshly Squeezed Orange Juice, Starry • cal. 170

TOP SHELF LIT

A premium version of our Long Island Iced Tea! Tito's Handmade Vodka, BACARDÍ Superior Rum, Tanqueray Gin, Cazadores Silver Tequila, Grand Marnier, Lime Sour, Pepsi • cal. 230



PEOPLE'S RITA

Teremana Reposado, pineapple, fresh lime, monin agave nectar • cal. 180

SHELL SHOCKER

BACARDÍ Superior Rum, Tanqueray Gin, New Amsterdam Vodka, Melon Liqueur, Blue Curaçao, Lime Sour, Starry • cal. 160

Hang Ari
항아리

RESTAURANT WEEK SPECIAL MENU

**YACHAE
DOLSOT**

\$16.95 +tax

Rice wit Vegetables
in Hot Stone Pot



HOWARD COUNTY
**RESTAURANT
CRAFT
BEVERAGE
WEEKS**

August 11 - August 24, 2025





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 feta cheese and drizzled with a sweet chili sauce

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





RESTAURANT WEEK SPECIAL MENU

~~\$43.99~~

\$39.99^{+tax}

**KALBI
BEEF RIB**



**Special All Day
Discount Price!**

HOWARD COUNTY
**RESTAURANT
and CRAFT
BEVERAGE
WEEKS**

August 11 - August 24, 2025



Items may contain raw or undercooked ingredients or may be cooked to order
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



RESTAURANT WEEK SPECIAL MENU

HOT POT + BBQ

**DINNER & WEEKEND
SPECIAL PRICE!**

~~**\$40.00**~~

\$35.00 +tax

HOWARD COUNTY
**RESTAURANT
and CRAFT
BEVERAGE
WEEKS**

August 11 - August 24, 2025

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**HUDSON COASTAL'S
VISIT HOWARD COUNTY
RESTAURANT WEEK MENU
AUGUST 11-24, 2025**

Appetizer Choices

Calamari

fresh, hand-cut, panko fried
served with house made marinara sauce & zesty remoulade

Hot Crab Dip (gf)*

classic Maryland recipe with crab, cream cheese
served with crusty bread
*ask for carrot & celery to make it (gf)

Cold Shrimp Cocktail (gf)

1/2 lb of large 16/20 steamed, chilled, peeled, tail-on shrimp
served with cocktail sauce

Entree Choices

Salmon Quinoa Salad (gf)

4 oz blackened North Atlantic salmon filet,
quinoa mixed with red onion, cherry tomato, cucumber, white cabbage, shredded greens, carrots
served atop mixed field greens, balsamic vinaigrette

Fish & Chips

whole filet beer battered haddock with a side of house made tartar sauce
served with french fries & shredded broccoli, cabbage & carrot horseradish slaw

Eastern Shore Crab Cake

One 5oz. blue crab blend of claw, backfin, lump & jumbo lump
served with your choice of 2 sides

Dessert

Ultimate Chocolate Cake

layers of deep chocolate cake, chocolate mousse filling, chocolate icing
house made whipped cream, chocolate drizzle

Double Crust Key Lime Pie

not too sweet, not too tart & housemade
layered with a double graham cracker crust,
topped with lime whipped cream and drizzled with strawberry sauce

\$39

(Price does not include MD 6% Sales Tax or 20% Gratuity)



The Iron Bridge Wine Co.

RESTAURANT WEEKS MENU

Choice of Starter or Salad, Entrée, and Dessert
for \$35, \$46, \$50, \$55 \$65

STARTERS, SOUPS, & SALADS

CRISPY BRUSSELS SPROUTS V*/GF*
Miso Maple Glaze, Chili Crisp 13

COCONUT CURRY LIME MUSSELS GF*
PEI Mussels, Coconut Curry Broth, Grilled Baguette 16

FLATBREAD PIZZA V
Romesco, Roasted Broccolini, Red Onions,
Roasted Cherry Tomatoes, Mozzarella Cheese 15
Add Prosciutto 7

MEZZE TRIO... V* / GF*
Baba Ghanoush, Curry Hummus, Grilled Flatbread,
Herbed Goat Cheese Stuffed Peppadew Peppers 16

LOBSTER RAVIOLI...
Citrus Brown Butter, Crispy Capers 23

CRISPY CALAMARI GF*
Masa, House Made Tartar Sauce, Lemon,
Sweety Drop Peppers 15

GRILLED BRIE... V / GF*
Spiced Pear Chutney, Toasted Baguette 15

PORK SATAY... GF*
Crispy Pork Belly, Satay Sauce, Ar-Jaad 15

GRILLED OCTOPUS GF*
Confit Greek Potatoes, Mediterranean Olive Mix,
Roasted Tomatoes, Feta Cheese 18

DUCK CONFIT CROQUETTES...
Jalapeno Marmalade, Candied Lemon 18

SUMAC SHRIMP... GF
Spaghetti Squash, Rosemary “Vinaigrette” 15

SOUP OF THE DAY
Chef’s Seasonal Selection 7

CAESAR SALAD GF*
Little Gem Lettuce, Shredded Parmesan Cheese,
House Made Croutons, Shredded Egg, Caesar Dressing 14

KALE & BRUSSELS SPROUTS SALAD... V* / GF
Green Apple, Goat Cheese, Carrot, Candied Pecans,
Maple Vinaigrette 15

POACHED PEAR SALAD... V* / GF
Arugula, Feta Cheese, Candied Lemon Peel,
Red Wine Poached Pear, Miso Vinaigrette 15

FENNEL AND CITRUS SALAD... V* / GF
Mixed Greens, Shaved Fennel, Fennel Fronds, Parsley Mint,
Orange Segments, Marcona Almonds,
Shaved Parmesan Cheese, Honey Dijon Vinaigrette 15

Extras

Sea Salt Fries... 5	Truffle Parmesan Fries...10
Roasted Cauliflower & Brussels Sprouts... 9	
Confit Greek Potatoes ... 7	Cumin Scented Fingerling Potatoes ... 7
	Creamy Parmesan Stone-Ground Grits... 9
Jasmine Scented Rice... 9	Farro Risotto... 9
Braised Kale... 8	Sautéed Bok Choy... 7
	Broccolini... 8
	Spaghetti Squash... 7

ENTREES

3 Courses for \$65

IRON BRIDGE
SIGNATURE STEAK GF*
Ask your server for daily preparation 48

3 Courses for \$55

FISH OF THE MOMENT... GF*
Farro Risotto, Broccolini,
Rosemary “Vinaigrette” MP

3 Courses for \$50

DUCK CONFIT À L'ORANGE GF
Confit Duck Leg, Bok Choy,
Cumin Scented Fingerling Potatoes 35

SHORT RIB... GF
Creamy Parmesan Stone-Ground Grits,
Short Rib Jus, Braised Kale 36

3 Courses for \$46

GRILLED BISTRO STEAK
FRITES GF*
Roasted Brussels Sprouts & Cauliflower,
Stone Ground Mustard & Ale Demi-Glace,
Sea Salt Fries 30

PUMPKIN AND LENTIL CURRY V* / GF
Red Lentils, Tomatoes,
Lemongrass scented Jasmine Rice 25

**Add Protein For
An Additional Amount:**
Grilled Chicken... GF* 9,
3 Sautéed Shrimp... GF 9,
Grilled Coulotte Steak... GF* 19
Fish of the moment... GF 22
Confit Duck Leg GF 15
Short Rib GF 15

3 Courses for \$35

IBWC Burger GF*
JW Trueth’s Beef, Brioche Bun, Tomato Bacon
Jam, Arugula, Fresh Sliced Mozzarella Cheese,
Sea Salt Fries 19
Substitute Parmesan Truffle Fries \$5.00

GF Gluten-Free |
GF* Gluten-Free w/ Modification | V Vegetarian |
V*Vegan w/ Modification



2025 RESTAURANT WEEK LUNCH MENU

PURCHASE ANY 2 RESTAURANT WEEK SPECIALS AND RECEIVE 15% OFF, ANY 3 RECEIVE 20% OFF AND ANY 4 OR MORE RECEIVE 25%. THIS INCLUDES THE STRAWBERRY SHORTCAKE DESSERT AND HUGO SPRITZ COCKTAIL.

\$6 Cucumber & Avocado Gazpacho: Cold Soup, Chipotle Crema, Served With Tortilla Chips.

\$9 Bleu Cheese Balsamic Kettle Chips: House Made Kettle Chips, Bleu Cheese Crumbles, Cherry Tomatoes, Balsamic Glaze Drizzle, Chives.

\$16 Prosciutto Arugula Flatbread: Flatbread With Prosciutto, Fresh Mozzarella, Cherry Tomatoes, Arugula, Balsamic Glaze drizzle.

\$15 Cowboy Grilled Cheese: Toasted White, Pork BBQ, Colby Jack Cheese, Sliced Red Onions, Choice Side.

\$22 Chicken Roulade: Chicken Breast Stuffed With Roasted Red Peppers, Provolone Cheese, Arugula Pesto, Side Of Vegetable Cous Cous Salad.

\$35 McManus Craving: An Oldie But A Goodie! 12oz New York Strip Cooked To Temperature, Side Of Fettuccine, Choice Of Sauce: Marinara, Rosa, Or Alfredo.

\$25 Soft Crabs Sandwich: Pan Seared "Whale" Soft Crab, Brioche Bun, Lettuce, Tomato, Old Bay Remoulade, Choice Side.

\$28 Soft Crab Salad: Frisee & Watercress Mix, Smoked Corn & Cherry Tomato Relish, Sliced Radish, Pan Seared "Whale" Soft Crab, Old Bay Remoulade Drizzle.

\$40 Soft Crab Entrée: 2 Pan Seared "Whale" Soft Crabs, Vegetable Succotash, Red Bliss Potatoes With Parsley Butter, Old Bay Remoulade.

\$10 Dessert: Strawberry Shortcake

\$10 Cocktail: Hugo Spritz- St. Germain Elderflower Liqueur, Prosecco, Soda Water, Fresh Mint, Lime Garnish. 10

Howard County Restaurant Week Specials

4:00 – Close

3 Course Meal Starting at \$42

Choose one of the following from each Course

First Course

Brisket Mac & Cheese Balls (2)

Smoked Brisket, Mac & Cheese, Chipotle BBQ Sauce

Jalapeno Poppers (4)

Jalapenos, Bacon, Cream Cheese, Cheddar Cheese, Ranch

Second Course

Creamy Lemon Garlic Salmon

Smoked Salmon w/ Creamy Lemon Garlic Sauce, Mashed Potatoes,
Sauteed Mixed Vegetables

Panko Crusted Cod

Panko Crusted Cod, Lemon Butter Orzo, Green Beans

Smoked Ribeye w/ Mushroom Sauce (+5)

Smoked Ribeye w/ Mushroom Sauce, Brisket Dirty Rice,
Sauteed Mixed Vegetables

Third Course

Blueberry Lemon Bar

Lemon Bar w/ Blueberry Drizzle

Bread Pudding

Apple Caramel, Brownie Chunk, Raisin Bourbon,
Cinnamon Streusel, Maple Walnut



THANK YOU
FOR JOINING
US FOR
RESTAURANT
WEEKS
AUGUST 11-24

OUR
3-COURSE
\$50* PRIX
FIXE MENU
INCLUDES
YOUR CHOICE
OF ONE
APPETIZER,
ENTRÉE, AND
DESSERT.



APPETIZER

AHI TUNA CRISP

fresh Ahi Tuna, wonton crisps, seaweed, house sauces, sesame seeds

SQUASH BLOSSOMS

stuffed w/ garlic & herb ricotta cheese, tempura fried on top of heirloom tomato ragout drizzled with balsamic reduction

BEET AND GOAT CHEESE

candied pecans, arugula, apple, citrus vinaigrette

ENTRÉE

COULETTE STEAK

corn black bean salsa, fries and Lāk steak sauce

PEACH BOURBON CHICKEN

over rice w/ fresh zucchini, carrots and scallions

CAULIFLOWER STEAK

smoked paprika, cumin, hummus, lemon pine nut gremolata

PAN SEARED SALMON

topped with peach salsa, mashed potatoes, sautéed asparagus

DESSERT

CHERRY PIE CHEESECAKE

cherry agrodolce, Marcona almond streusel

HONEY BUN CAKE

peach mascarpone cream, honey lavender ice cream

LIBATIONS

SUMMER GIN

\$10

Beefeater Gin, St. Germaine, cucumber, fresh citrus, mint, soda

WHISKEY CRUSH

\$12

Sazerac Rye, Aperol, fresh citrus, passion fruit, Peychaud's bitters

BOEN PINOT NOIR

\$14 | \$52

boasts ripe cherry, raspberry, and strawberry aromas, which are beautifully complemented by hints of vanilla and baking spice. From the founders of Caymus

ELENA WALCH

\$14 | \$52

elegant, with an appealing, creamy nappe to the texture as it carries notes of ripe pear, peach skin, blood orange peel, green almond and orchard blossoms



DINNER

RESTAURANT WEEK 2025

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

Baltimore County: July 11 - 20, 2025
Harford County: July 25 - Aug. 3, 2025
Howard County: August 11 - 24, 2025

Choose One:

APPETIZER

WILD MUSHROOM TOAST

grilled sourdough, oyster shiitake mushrooms, roasted garlic cream sauce, shaved manchego, truffle oil, micro arugula

WATERMELON & FETA SALAD

cubed compressed watermelon, crumbled feta, thin-sliced red onions, mint leaves, EVOO, arugula

TUNA STEAK TARTAR

diced ahi tuna, soy-cured egg yolk, truffle ponzu, crispy wonton chips

DEVILED EGGS WITH CRAB

jumbo lump crab meat, old bay

Choose One:

ENTREE

KOREAN FRIED CHICKEN RICE BOWL

crispy chicken thigh dipped, bulgogi glaze, pickled vegetable kimchi slaw, sweet chili garlic mayo jasmine rice

BBQ PEACH GLAZED MEATLOAF

smoky peach BBQ glaze, roasted corn, gouda mashed potatoes, crispy onions, grilled peaches

COWBOY NEW YORK STRIP (+\$15)

14oz bone-in NY strip steak, cowboy butter, roasted corn, shishito peppers, roasted potatoes

MAPLE-MUSTARD GLAZED SALMON

roasted acorn squash purée, brussels sprouts slaw

GRILLED CHIMICHURRI PORTOBELLO STEAK

marinated & grilled portobello, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes

DESSERT

HOT HONEY PEACH CRUMB CAKE

HEATH BAR BREAD PUDDING

 vegetarian

 gluten free



HOWARD COUNTY RESTAURANT & CRAFT BEVERAGES WEEK

August 11 - 24, 2025

Choose From 2 Course for \$25 OR 3 Course for \$30

First Course

Jalapeño Popper Bombs

Cream Cheese, Bacon, Jalapeño,
Cheddar Cheese, Mojo & Corn Salsa

Tuna Crudo

Raw Tuna, Avocado Mousse, Cucumbers, Cilantro,
Citrus Ponzu, Nori, Sesame Seed, Chili Oil,
Crispy Wontons

Second Course

Jerk Chicken Thigh

Black Bean Purée, Plantain Chips,
Honey Mustard, Lime Hot Sauce

Seared Rockfish

Sautéed Spinach, Confit Tomato,
Corn Purée, Basil Oil, Micro Greens

Third Course

Peanut Butter Banana Bundt Cake

Chocolate Glaze, Reese's Pieces

Craft Beverage

Cucumber Watermelon Agua Fresca (NA)

Watermelon, Cucumber, Agave, Lime

6

Spa Water Spritz

Cucumber Watermelon Agua Fresca,
Mint Infused Old Line Vodka, Club Soda

12

Available Monday to Friday all day. Available Saturday & Sunday beginning at 3pm.
Please note that items are not available a la carte and no substitutions.



Micky's SOJU

HOUSE

RESTAURANT WEEK SPECIAL MENU

ARMY STEW

~~\$21.00~~

SMALL

\$18.00 +tax

~~\$32.00~~

LARGE

\$28.00 +tax

**Special All Day
Discount Price!**

HOWARD COUNTY
**RESTAURANT
and CRAFT
BEVERAGE
WEEKS**

August 11 - August 24, 2025



Items may contain raw or undercooked ingredients or may be cooked to order
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

RESTAURANT WEEK

AUGUST 11TH - 24TH! 2 COURSES FOR \$37
DESSERT ADD ON \$9



APPETIZERS

CHOICE OF:

KALE & BRUSSELS SPROUT SALAD

VGM
GF

SHREDDED KALE & BRUSSELS SPROUTS, POMEGRANATE SEEDS,
CANDIED ORANGE PEEL, ALMONDS, FETA CHEESE, POMEGRANATE VINAIGRETTE

HEIRLOOM TOMATO TOAST

VG

AVOCADO RICOTTA SPREAD, MARINATED HEIRLOOM TOMATOES,
PEACHES, PICKLED SHALLOTS

WATERMELON TEQUILA GAZPACHO VG GF

TOMATO, WATERMELON, CUCUMBER, TEQUILA, GARLIC, ONION, MINT, BASIL, BANYULS
VINEGAR, PICKLED WATERMELON RIND

ENTREES

CHOICE OF:

GRILLED TERES MAJOR STEAK

GF

BONE MARROW SMASHED POTATOES, TRUFFLE BUTTER, GRILLED ASPARAGUS

AIRLINE CHICKEN MARSALA

GARLIC HERBED MASHED POTATOES, PARMESAN CREAMED SPINACH,
MUSHROOM MARSALA SAUCE

CHICKPEA CAKE VG

ZUCCHINI NOODLES, QUINOA SALAD, MASALA SAUCE

DESSERT

ADD ON \$9:

PLEASE ASK FOR OUR FULL DESSERT MENU!

\$10 CRAFT COCKTAIL

THE JAZZ 75

SORGIN GRAPEFRUIT GIN, GRAPEFRUIT JUICE,
LEMON JUICE, SIMPLE SYRUP, CAVA





PRIX FIXE SPECIAL

3 courses - \$35

Option 1: Soup OR Salad, Small Plate, Dessert

Option 2: Soup, Salad, Small Plate

Option 3: Swap Small plate for Entrée - \$50

SOUP & SALAD

👉 **Add:** chicken, salmon, shrimp, calamari - 8

Caesar Salad - 13

chopped Romaine, fresh Caesar dressing, anchovies, garlic croutons

Apple & Strawberry Salad GF VG - 14

Granny Smith apples, strawberries, red leaf lettuce, arugula, pistachios, dried cherry, blue cheese, honey sherry vinaigrette

Sopa Azteca GF - 15

spicy tomato soup with diced grilled chicken, Monterey Jack cheese, avocado, tortilla strips, sour cream, cilantro

Sopa de Dia - 13

soup of the day

SMALL PLATES

Arepa - 23

tomato, shrimp, jumbo lump crab, corn cake, tarragon butter sauce

Asparagus GF VG - 13

shaved Parmesan, anchovy butter

Ceviche (cold) GF - 19

shrimp & calamari, lime juice, tomato, avocado, cilantro, tortilla chips

Crab & Tasso Quesadilla - 19

monterey Jack cheese, crab meat, Tasso ham, sour cream, salsa

Crab Orzo - 22

jumbo lump crab, orzo, spinach, cashews, brown butter sauce

Crispy Chicken - 21

fried chicken breast, coleslaw, patatas bravas, chipotle aioli

Crunchy Honey Soy Shrimp - 19

fried jumbo shrimp, scallions, honey soy dressing

Edamame VG VE - 11

steamed whole soy pods, soy sauce

Espinaca Catalan GF VG VE - 13

sautéed spinach, pine nuts, raisins, apples, garlic

Frito Mixto - 19 (only shrimp - 22)

fried shrimp & calamari, tartar sauce, salsa

Pan Seared Scallops GF - 22

potato nest, spring vegetables, jumbo lump crab, lemon butter sauce

Patatas Bravas GF VG VE - 15

cubed & fried potatoes, garlic aioli, habanero salsa

Peruvian Chicken GF - 22

marinated & grilled chicken breast, potatoes, spinach, dijon sauce

Salmon Medallion - 23

cashew crusted salmon medallion, grilled pineapple, zucchini, arugula salad, orange butter sauce

Tilapia Zaran GF - 22

pan-seared tilapia brushed with chipotle aioli, potatoes, mushrooms, jumbo lump crab, tasso ham, butter sauce

SANDWICHES

👉 **Add:** extra cheese, avocado, garlic aioli - .75

👉 **Substitute:** bravas for side salad or cup of soup - 1.5

Crispy Chicken Sandwich - 20

fried breast of chicken with Monterey, lettuce, tomato, mayonnaise, chipotle sauce, on toasted potato roll

RANAZUL Burger - 22

juicy Angus ground beef, cheddar, lettuce, tomato, mayonnaise, toasted potato roll

ENTRÉES

Peruvian Chicken GF - 38

grilled chicken breast marinated in Peruvian spices, potatoes, spinach, dijon mustard sauce

Salmon Medallion Entrée - 38

cashew crusted salmon medallion, grilled pineapple, zucchini, arugula salad, orange butter sauce

12oz. Ribeye Entrée GF - 39

served with creamy truffle potatoes, spinach, grilled onions, red wine beef sauce

Chicken Alfredo Pasta - 26

grilled chicken breast, penne pasta, Alfredo sauce, Parmesan

Shrimp Pasta - 26

sautéed shrimp, creamy tomato sauce, spaghetti, Parmesan

DESSERTS

Carrot Cake VG - 12

rolled carrot cake, cream cheese, candied pecans, vanilla ice cream

Crème Brûlée GF VG - 12

flame torched custard, ask server for seasonal flavors

Fruit Crisp a la Mode VG - 12

stewed fresh fruit topped with oatmeal streusel, vanilla ice cream

Molten Chocolate Cake VG - 14

rich chocolate cake with a molten center, vanilla ice cream

Sopapillas VG - 12

fried flour tortillas, honey, cinnamon, powdered sugar, vanilla ice cream

COLD BEVERAGES

Coca-Cola, Coca-Cola Zero, 7Up (12oz) - 2.5

Fever Tree Sparkling Sicilian Lemonade (200ml) - 3

Fever Tree Blood Orange Ginger Ale (200ml) - 3

Iced Tea (free refills), Fruit Juice - 3

HOT BEVERAGES

Orinoco Organic Free Trade Coffee 12oz French Press - 2.5

Numi Hot tea - 2.5

Saratoga Bottled Water Sparkling or Still (28oz) - 7

FROM OUR KITCHEN TO YOURS

16oz of Chef Jaime's Fresh Habanero Salsa - 7

FOR THE KIDS

👉 *for children 12 and under*

Monterey Jack cheese quesadilla - 7

Chicken strips and patatas bravas - 12

Butter pasta - 7

GF = gluten free. VG = vegetarian, VE = vegan.

Some dishes can be made gluten free or vegetarian by request.

Consumption of raw or undercooked eggs, meat, or seafood may increase risk of foodborne illness. Vegetarian and gluten free options available. We use vegetable oil and do not separate out foods that have gluten. Please let our servers know if you have any other dietary requirements.

20% gratuity added to parties of 7 or more. Checks split a maximum of 4 equal ways. A portion of all tips shared with kitchen and support staff. Thank you for your generosity!



PREMIUM COCKTAILS	
Aperol Été	14
Aperol, Fever Tree Sparkling Grapefruit, prosecco	
Grapefruit Crush	9
Steel Blu Grapefruit Vodka, Triple Sec, fresh grapefruit, Sprite	
Lavender Lemonade	10
Vodka, lavender syrup, lemonade, soda	
Orange Crush	9
Pinnacle Orange Vodka, Triple Sec, fresh orange juice, Sprite	
Peartini	14
Grey Goose Pear Vodka, St Germain, lemon, prosecco	
Strawberry Mint Margarita	12
tequila, Triple Sec, strawberry, mint, lime, agave	
Summer 75	13
Gin, lavender, St Germain, prosecco	
Summertime Fashioned	12
Elijah Craig, Amaretto, bitters, cherry, orange peel	
Red Sangria	9
Old Smoky Blackberry Moonshine, Burgundy, Triple Sec, cranberry	
White Sangria	9
Ole Smoky Apple Pie Moonshine, Chablis, Banana Liqueur	

ZERO ALCOHOL BEVERAGES	
Blood Moon Mockarita	
Fever Tree Blood Orange Ginger Beer, agave, pineapple, soda	
Pomegranate Spritz	7
Pomegranate, orange & lime juice, soda	
Columbia Sunset	7
Orange juice, cranberry juice, pineapple juice, splash of grenadine	

BEER & CIDER	
TAP	
Jailbreak “ <i>Clearly Righteous</i> ” West Coast Ale 6.7% 15oz pour	8
Jailbreak “ <i>Feed the Monkey</i> ” Hefeweizen 5.6% 15oz pour	8

BOTTLES & CANS	
Angry Orchard Crisp Apple Hard Cider 5% 12oz btl	7
Blue Moon Belgian-Style White Ale 5.4 12oz can	6
Brewer’s Art “ <i>Resurrection</i> ” Amber Ale 7.9% 12oz can	7
Dogfish Head “ <i>60 minute IPA</i> ” IPA 6% 12oz btl	6
Fat Tire Ale 5.2% 12oz can	6
Guinness Draft Stout 4.1% 14.9oz can	9
Key Brewing “ <i>Speed Wobbles</i> ” Session IPA 4.6% 12oz can	7
Michelob “ <i>Ultra</i> ” Light Lager 4.2% 12oz can	6
Miller Lite Pilsner 4.2% 12oz btl	6
Sol Lager 4.5% 12oz btl	6
Samuel Adams “ <i>Boston Lager</i> ” Lager 5% 12oz can	6
Samuel Adams “ <i>Just the Haze</i> ” low-alc IPA .5% 12oz can	5
Stella Artois European Pale Lager 5% 12oz btl	7

Any unfinished bottle of wine may be corked and taken home.

Unopened bottles available to go at 15% off list price.

WINE BY THE GLASS		
		gls btl
SPARKLING		
105 Mionetto Prosecco NV – Italy		11 40
106 Perelada Brut Cava – Spain		8 32
ROSÉ		
209 Riondo Cuvee Rosé Prosecco NV – Italy		9 32
214 Gassier Grenache Rosé ‘24 – France		9 32
WHITE		
202 Bay Bridge Moscato NV – Ripon & Napa, CA		8 30
203 Ch St Michelle Riesling ‘22 – Columbia Valley, WA		10 38
222 Boyd Cru “ <i>Community</i> ” Vidal Blanc ‘24 – Maryland		11 40
210 Drylands Sauvignon Blanc ‘23 – New Zealand		13 48
211 Simi Oaked Chardonnay ‘22 – California		12 44
221 Apaltagua Chardonnay ‘22 – Chile		10 38
212 Ruffino “ <i>Lumina</i> ” Pinot Grigio ‘23 – Italy		10 38
213 Abadia Do Seixo Albarino NV – Spain		12 44
228 Xisto Vinho Verde ‘24 – Portugal		8 30
RED		
320 Hedonic Sweet Red NV – Spain		9 32
330 7 Deadly Zins Zinfandel NV – California		12 44
307 Acrobat Pinot Noir ‘22 – Oregon		14 50
321 Funckenhausen Malbec ‘22 – Argentina		8 30
340 Toad Hollow Merlot ‘21 – Mendocino, CA		10 38
331 Santa Cristina Toscana ‘21 – Italy		7 22
312 Trus Crianza ‘18 – Spain		14 50
322 7 Moons Red Blend NV – Chilé		9 32
345 Boyd Cru “ <i>Legacy</i> ” Red Blend '23 – Maryland		13 48
314 Shotfire Reserve Barossa Shiraz '19 – Australia		12 44
306 Dreaming Tree Cabernet Sauvignon ‘22 – CA		11 40
SHERRY, PORT & DESSERT WINE		
Harvey’s Solera Sherry NV – Spain		7
Presidential Porto Ruby Port NV – Portugal		12
Ferreira Branco Porto NV – Portugal		13
Ferreira Tawny Porto NV – Portugal		13
Broadbent Madeira 5 year NV – Portugal		17

WINE BY THE BOTTLE	
	btl
SPARKLING	
103 Veuve Clicquot NV – Champagne, France	90
ROSÉ	
233 Love(R) Rosé ‘24 – Italy	31
WHITE	
234 Myasara Pino Gris '24 – Oregon	36
208 My Favorite Neighbor " <i>Blanc</i> " Chardonnay '21 – CA	50
215 Browne Forest Project Chardonnay '22 – California	55
204 Henry Natter Sancerre ‘19 – France	60
220 Chât de la Font du Loup Cotes Du Rhône Blanc ‘22 – FR	67
201 Rombauer Chardonnay ‘19 – Carneros, CA	70
RED	
301 Peay Pinot Noir ‘19 – Sonoma Coast, California	55
216 Luix XIV Alicante '22 – Spain	40
344 Dom de la Mordee “ <i>La Dame Rousse</i> ” Lirac ‘19 – FR	43
327 Ridolfi Brunello ‘17 – Italy	60
348 Morellino di Scansano Sangiovese ‘20 – Italy	60
323 Charme Idae Reserve Bordeaux ‘20 – France	45
324 Margerum “ <i>M5</i> ” Red Blend '23 – California	32
342 Lydian GSM ‘22 – Washington	35
308 Prisoner Red Blend '22 – California	42
323 Leviathan Red Blend '22 – California	47
350 Truth Cabernet Sauvignon ‘23 – Napa Valley, CA	50
310 Orin Swift “ <i>Abstract</i> ” Red Blend ‘19 – California	55
370 Worthy Cabernet Sauvignon ‘19 – Napa Valley, CA	80
346 Chât de la Font du Loup Châteauneuf-Du-Pape ‘22 – FR	90
347 Chât de la Font du Loup Le Puy Rolland Vieilles ‘22 – FR	114
390 Axios Cabernet Sauvignon ‘21 – Napa Valley, CA	180
319 Inglenook “ <i>Rubicon</i> ” Cabernet Sauvignon ‘14 – CA	190



2025 RESTAURANT WEEK MENU

3-course Prix Fixe: \$44

1st Course:

CRAB OBATZDA POPPERS

pickled morningside jalapenos, crab infused german pub cheese

BRAISED BEEF POTATO CAKES

overnight red wine braised beef, pickled red onion, demi-glace

STRAWBERRY ROCKET SALAD

arugula, strawberry, feta, pumpkin seeds, lemon vinaigrette

2nd Course:

FRIKADELLEN 23

pork and beef patties, roasted onion, garlic aioli, pita OR kaiser, 2 sides of your choice

SALMON HAUSFRAUENART 27

grilled salmon, roasted fingerlings, morningside green beans, apple cider gastrique, "housewife sauce"

MAX'S ELOTE SCHNITZEL 27

schnitzel of your choice, grilled corn, cotija, pico de gallo, tajin, 2 sides of your choice

ZUCCHINI SCHNITZEL 23

served with cucumber yogurt and 2 sides of your choice

DESSERT: Rotating Selections



HOWARD COUNTY RESTAURANT WEEK

August 11 - 24, 2025

THREE-COURSE DINNER \$40

First Course

choice of one

VINEYARD SALAD

*Arcadian Lettuce, Carrots, Heirloom Tomatoes, Red Grapes
and Cucumber in a Banyuls Vinaigrette*

YELLOW TOMATO GAZPACHO

*Mango, Cucumbers, Yellow Peppers, Jalapeno
and Extra Virgin Olive Oil*

Second Course

choice of one

SHRIMP CAPELLINI

*Shrimp, Chablis, Garlic, Heavy Cream, Compound Butter,
Tomato Basil Relish*

CHICKEN MARSALA

*Pan Seared Chicken Breast, Housemade Pasta topped with
a Luxurious Marsala Wine Sauce*

BRAISED SHORT RIB ENTREE

*Braised Short Ribs, Cabernet Au Jus, Cipollini Onions, Zucchini,
Baby Carrots, Parsnip Puree*

Third Course

choice of one

SEASONAL SORBET

DECADENT FUDGE BROWNIE SUNDAE

*Fudge Brownie topped with Vanilla Ice Cream, Whipped Cream,
Chocolate and Caramel Sauce finished with Chocolate Toffee Crumble*

Dine in only. Special menu available August 11 - 24, 2025. Pricing is per person.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RESTAURANT WEEK DINNER MENU

FIRST COURSE Select one of the following

- SEASONAL CUP OF SOUP
- ROMAINE CAESAR SALAD
- FIELD GREENS SALAD
- WATERMELON AND TOMATO SALAD

SECOND COURSE Select one of the following

- CEDAR PLANK-ROASTED SALMON*
- 6 OZ WOOD-GRILLED FILET MIGNON* | 8 OZ +\$5
- CARAMELIZED GRILLED SEA SCALLOPS

SIDE TO SHARE Choice of one per couple

- TRUFFLED RISOTTO
- STREET CORN SKILLET
- MAC'N' CHEESE

THIRD COURSE

MINI INDULGENCE DESSERT



\$43 PER PERSON

WINES

Enhance your experience with these wines that pair perfectly with our menu.

SPARKLING	5 oz bottle		
Riondo, Prosecco, Veneto, Italy NV	9	35	
Jansz, Brut Rosé, Tasmania, Australia NV	12	47	
WHITE	6 oz 9 oz bottle		
La Crema, Chardonnay, Monterey, California '23	13	19	51
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '24	15	22	59
RED			
Benton-Lane, Pinot Noir, Willamette Valley, Oregon '23	14	21	55
RouteStock, Napa Valley, California '22	17	25	67

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.



Aug 11 – Aug 24

Restaurant Week Menu

\$35

Course 1: Appetizers (Served /w Miso Soup)

Option 1: Shrimp tempura appetizer (3pcs)

*Option 2: Ceviche**

Course 2: Entree

Option 1: Sushi Combo (7pcs)*

Option 2: Gyudon

Option 3: Golden Ramen (Chicken)

Option 4: Japanese Wagyu Fried Rice + \$9

Course 3: Dessert

Option 1: Ice cream

Option 2: Mochi ice cream

Optional:

House special cocktail +\$10

House special mocktail + \$6

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

SWEET BABY JESUS 7
Chocolate Peanut Butter Porter
DuClaw Brewing, Maryland
ABV 6.2%

HOUSE MADE DESSERTS

MINI CANNOLI
CHOCOLATE TRUFFLES
VANILLA ICE CREAM

August 11 - August August 24

No Substitutions.

THE TURN HOUSE

KITCHEN & DRINK

RESTAURANT WEEK MENU

08/11/2025 - 08/24/2025

Guest's choice of one appetizer, one entrée, and one dessert for \$45
(not including tax and gratuity)

Appetizers

Fried Green Tomatoes

breaded green tomatoes | corn & okra chow chow | jumbo lump crab | remoulade

Watermelon Salad

house greens | strawberries | cucumber | red onion | feta cheese | toasted pine nuts | citrus vinaigrette

*Flame Grilled Beef Skewers

beef tenderloin | peppers | onions | Guinness - bbq sauce

Entrées

Mahi Mahi Fish Tacos

blackened mahi mahi | peach salsa | queso fresco | poblano crema | crispy yucca fries

*Steak Frites

6oz skirt steak | truffle french fries | shallot-dijon cream sauce | small greens

Summer Spaghetti

house-made spaghetti | local corn & cherry tomatoes | basil | lemon | white wine | butter

Chicken Cordon Bleu

ham & swiss cheese filling | potato roesti | broccolini | tarragon jus

Dessert

Peanut Butter Mousse Pie

chocolate ganache | graham cracker crust | whipped sour cream

Peach Upside Down Cake

local peaches | butter cake | vanilla gelato | cinnamon streusel

Blueberry Budino

Italian custard | blueberry compote | whipped cream



HOWARD COUNTY RESTAURANT & CRAFT BEVERAGES WEEK

AUGUST 11 - 24, 2025

CHOOSE FROM 2 COURSE FOR \$30 OR 3 COURSE FOR \$35

F I R S T C O U R S E

Watermelon Gazpacho

Feta, Cucumber Salsa, Mint

Blackened Shrimp Arancini

Romesco Sauce, Parmesan

S E C O N D C O U R S E

Smoked Cherry BBQ Pork

Rosemary Parmesan Risotto Cake, Citrus Mixed Green
Salad, Goat Cheese Crumbles, Toasted Almonds

Ziti Aglio Olio

Local Mushrooms, Baby Spinach, Heirloom Tomatoes,
House Ricotta, Parmesan Crisps

T H I R D C O U R S E

Dubai Chocolate Tart

Pistachio Phyllo, Chocolate Ganache, Graham Cracker Crust,
Whipped Cream

Available Monday to Friday all day.

Available Saturday & Sunday beginning at 4pm.

Please note that items are not available a la carte and no substitutions.



FEATURED CRAFT COCKTAIL:

Violette Vice

Tito's vodka, Violette liqueur, lavender & honey syrup,
lemon juice & club soda - 12

À la carte or 3 Course Meal for \$30

FIRST COURSE:

Watermelon Gazpacho – GF & VE

chilled soup made with watermelon, tomatoes, mint, onions & garlic – 9

Wedge Salad – GF

iceberg lettuce, smoked & fried pork belly, cherry tomatoes, red onion,
hardboiled egg, house-made blue cheese dressing – 9

SECOND COURSE:

Red Hot American Summer Burger

8oz. beef patty cooked to temperature, jalapeño & roasted red pepper
chutney, pepperjack cheese, shredded lettuce, hot honey, brioche bun - 19

Vegetable Curry Bowl – GF & VE

coconut lemongrass rice, roasted cauliflower, carrots, zucchini
& red onion, creamy curry sauce – 19 | grilled chicken + 7 | shrimp + 8 |

THIRD COURSE:

Lemon Cheesecake – GF & VE

gluten-free graham cracker crust, lemon cream cheese filling,
brûléed sugar top, whipped cream – 9

S'mores Bars – GF & VE

house-made gluten-free graham cracker crust, chocolate ganache,
toasted marshmallow – 9

| GF - Gluten Free | VE - Vegetarian |



HoCo Restaurant Week

Special Dog Menu

| For Your Four Legged Loved One | Patio Only |

FEATURED BEVERAGE:

Dog Bowl of Cold Water

À la carte or 3 Course Meal for \$6

FIRST COURSE:

The Cheese Tax - the rules are the rules -
1oz of shredded cheese - 1

SECOND COURSE:

Grilled Chicken - nom, nom, nom -
diced chicken - 6

Burger Patty - only the best -
grilled beef patty - 8

THIRD COURSE:

Peanut Butter - creamy & salty -
a schmear of PB - 2

Puppuccino - light & fluffy -
doggie bowl of whipped cream - 1

VISIT
HOWARD
18 COUNTY 51
MARYLAND



DINNER MENU

three courses \$45

select one
from each section

STARTERS

SOUP soup of the day, chili, MD crab

SIDE SALAD

HOUSE-mesclun greens, heirloom cherry tomatoes, cucumbers, carrots and your choice of dressing

CLASSIC CAESAR-fresh romaine, heirloom cherry tomatoes, house-made Caesar dressing, cornbread croutons and aged parmesan

KOREAN BBQ PORK SKEWERS

with Korean pickled vegetable slaw

BBQ SHORT RIB SLIDERS

bbq short rib, cheddar cheese, crispy onions, potato slider roll

CRAB DIP

served with fresh vegetables and a baked baguette

ENTRÉES

BRAGLIO FARMS SMOKEHOUSE BURGER

8oz burger patty topped with cheddar and gouda cheese, smoked brisket, Braglio Farms "Sorta Sweet" bbq sauce and an onion ring on a Martin's potato roll served with shoestring fries

LEMON PEPPER GRILLED SALMON

grilled salmon seasoned with lemon pepper topped with smoked tomato compound butter, served with white rice and chef's vegetable of the day

BLACKENED CHICKEN BREAST

smothered in crab dip and jack-cheddar cheese, served with smashed redskin potatoes and chef's vegetable of the day

SOUTHWEST STEAK COBB SALAD

ancho chile rubbed bistro filet, romaine lettuce, chipotle ranch, jack cheddar cheese, avocado, pickled red onion, grilled corn, black beans, baby tomatoes, cilantro, crispy tortilla strips

HALF RACK OF RIBS

bbq spice dry rubbed half rack of baby back ribs brushed with Braglio Farms "Sorta Sweet" bbq sauce, served with pit beans, coleslaw and shoestring fries

DESSERTS


BROWNIE SUNDAE

BREAD PUDDING

APPLE COBBLER A LA MODE

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