



STARTING LINEUP

Artisanal and House Made Charcuterie
Cheeses w/Honeycomb and House Made Jam

Assorted Pickles

Hummus and Tzatziki

Artisanal and House Baked Breads

SALADS

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Arugula,
Lemon Basil Vinaigrette

Avocado Corn Salad
Heirloom Tomatoes, Shaved Red Onion, Black
Beans, Avocado, Corn, Crispy Tortilla Strips,
Cilantro Lime Vinaigrette

Grilled and Chilled
Balsamic Marinated Grilled Zucchini, Red Onion,
Portobello, Bell Pepper, Asparagus

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature
Banh Mi Flatbread
Smoked Pulled Pork, Pickled Vegetable Slaw,
Sriracha Mayo, Artisan Flatbread

THE GRIDDLE

Chicken Tinga Quesadilla
Braised Chicken, Cheddar, Peppers and Onions,
Flour Tortilla, Sour Cream, Guacamole, Pico de
Gallo

THE BUTCHER BLOCK

Three Little Pigs
Hickory Smoked Pork Loin, Pork Belly, Ribs,
Chipotle Pepperjack Mac, Chorizo Stewed Black
Beans

Barbacoa New York Strip
Salsa Brava, Sweet Potato Gratin, Three Sisters
Ratatouille

FRESH CATCH

Texas Redfish
Smoked Sausage and Crawfish Jambalaya

Seafood Gumbo
Shrimp, Oysters, Crawfish, Seafood Stock, Trinity,
Roux

ON THE HALF SHELL

Littleneck Clams (VA)

Local Oysters (MD/VA)

Old Bay Steamed Shrimp (LA/TX)

Cocktail Sauce, Hot Sauces, Mignonette,
Lemon, Crackers

SWEETS

Chocolate Chip, Oatmeal Raisin Cookies

Peach Cobbler

Chocolate Chip Brownies, Blondies

Assorted Tarts, Cannoli and Cakes



BRUNCH

STARTING LINEUP

Smoked Salmon

Salmon Pastrami, Caviar, Accompaniments

Hummus and Mezze

House Made Pickles

Melange of Fruits

Artisanal Charcuterie

Cheeses w/Honeycomb and House Made Jam

SALADS

Heirloom Tomato Caprese

Heirloom Tomato, Mozzarella, Arugula, Basil
Vinaigrette

Grilled and Chilled

Grilled Zucchini, Red Onion, Portobello,
Red Bell Pepper, Asparagus

Greek Salad

Romaine, Cucumber, Heirloom Tomatoes, Hearts
of Palm, Mixed Olives, Shaved Red Onion, Feta,
Oregano Vinaigrette
anchovies available upon request

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature

Spinach, Tomato, Feta Quiche

THE GRIDDLE

Lemon Ricotta Blueberry Pancakes

Blueberry Compote, Chicken Apple Sausage

THE CARVERY

Hickory Smoked Pork Belly

Maple Sugar Crust, Chili Sage Maple Jus Candied
Yams, Creamed Spinach

Herb Crusted New York Strip

Whiskey Peppercorn Sauce, Lyonnaise Potato
Gratin, Green Beans with Roasted Tomatoes

ON THE HALF SHELL

Littleneck Clams (VA)

Local Oysters(MD/VA)

Gulf Shrimp (LA/TX)

Cocktail Sauce, House Made Hot Sauce,
Mignonette, Lemon, Horseradish

THE BAY AND BEYOND

Texas Redfish

Smoked Sausage and Crawfish Jambalaya

Seafood Gumbo

Shrimp, Oysters, Crawfish, Seafood Stock, Trinity,
Roux

SWEETS

Chocolate Chunk, Oatmeal Raisin Cookies

Chocolate Chip Brownies, Blondies

Assorted Cakes and Tarts

Assorted Breakfast Pastries



STARTING LINEUP

Artisanal and House Made Charcuterie
Cheeses w/Honeycomb and House Made Jam
Assorted Pickles
Hummus and Tzatziki
Artisanal and House Baked Breads

SALADS

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Arugula,
Lemon Basil Vinaigrette

Caesar Salad
Chopped Romaine, Shaved Parmesan, Croutons,
House Made Dressing

Grilled and Chilled
Balsamic Marinated Grilled Zucchini, Red Onion,
Portobello, Bell Pepper, Asparagus

Redskin Potato Salad
Diced Celery, Red Onion, Relish, Mayonnaise

CAMDEN CLASSICS

Berk's 100% Beef Franks, Traditional Condiments

Peanuts, Popcorn, Pretzel Sticks

Daily/Series Feature
Encore Sweet Italian Sausage
Pork Sausage, Peppers, Onions,
Assorted Mustards

HOT OFF THE GRIDDLE

Pastrami Smash Burger
Creekstone Farms Angus Beef, House Made
Pastrami, Swiss Cheese, Caramelized Onions, Brick
Sauce, Kings Hawaiian Roll

THE BUTCHER BLOCK

Honey Mustard Glazed Pork
Roast Pork Loin and Belly, Caramelized Onion and
Guinness Jus, Irish Cheddar Mac, Honey Butter
Glazed Carrots

Truffled Salt Dusted Prime Rib
Forest Mushroom Demiglace, Lyonnaise Potato
Gratin, Creamed Spinach

FRESH CATCH

Pan Roasted North Atlantic Swordfish
Lobster Risotto w/English Peas and Tomato,
Lemon Beurre Blanc

New England Clam Chowder
Applewood Smoked Bacon, Clams, Potatoes,
Aromatic Vegetables

ON THE HALF SHELL

Littleneck Clams (VA)
Local Oysters (MD/VA)
Old Bay Steamed Shrimp (LA/TX)
Cocktail Sauce, Hot Sauces, Mignonette,
Lemon, Crackers

SWEETS

Chocolate Chip, Oatmeal Raisin Cookies
Chocolate Chip Brownies, Blondies
Assorted Tarts, Cannoli and Cakes
Apple Cobbler