

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

Classic Caesar Salad

Chopped Romaine, House Made Dressing, Garlic Croutons, Shaved Parmesan

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 Forager Flatbread

Roasted Mushrooms, Black Truffle, Mozzarella, Provolone, Torn Basil

THE GRIDDLE

Buffalo Bleu Smash Burger House Ground Beef, Bleu Cheese Crumbles, Shaved Red Onion, Dill Pickle, Buffalo Ranch,

King's Hawaiian Roll

THE BUTCHER BLOCK

Pastrami Crusted New York Strip

Grain Mustard Jus, Swiss Mornay Mac, IPA Onions, Brick Sauce, Marble Rye, Creamed Spinach

Italian Sausage Stuffed Pork Loin

Cherry Pepper Demiglace, Roasted Garlic Potato Gratin, Braised Broccoli Rabe, Pickled Tomato Jam

FRESH CATCH

Pan Seared Rockfish

Calabrian Chili Puttanesca, Zucchini Fritter

Manhattan Clam Chowder

Smoked Bacon, Mirepoix, Potatoes, Clams, Spicy
Tomato Broth

ON THE HALF SHELL

Littleneck Clams (VA)

Local Oysters (MD)

Old Bay Steamed Shrimp (LA/TX)

Cocktail Sauce, Hot Sauces, Mignonette, Lemon, Crackers

SWEETS

Chocolate Chip, Oatmeal Raisin Cookies

"Big Apple" Cobbler

Chocolate Chip Brownies, Blondies

Assorted Tarts, Cannoli and Cakes



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, and Black Bean Salad

Fresh Avocado, Corn, Black Beans, Heirloom Tomatoes, Jalapeno, Red Onion, Radish, 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 Medianoches

Mojo Roast Pork, House Made Ham, Swiss, Pickle, Mustard, King's Hawaiian Roll

THE GRIDDLE

Little Havana Smash

Creekstone Farms Angus Beef, Cheddar Cheese, Bacon, Avocado, Jalapeno Jam, King's Hawaiian Roll

THE BUTCHER BLOCK

Lechon!

Mojo Marinated Roast Pork Loin, Belly, House Made Sausage,, Black Beans and Rice, Stewed Zucchini with Tomatoes and Corn

Picadillo Spiced Strip Loin

Picadillo Sauce, Garlic Adobo Roasted Potatoes, Creamed Spinach

Accoutrements

Pineapple Salsa, Roasted Tomato Sofrito, Pickled Red Onion

FRESH CATCH

Florida Red Snapper

Coconut Lime Rice, Roasted Tomato Sofrito, Cilantro Gremolata

Cuban Black Bean Soup

Stewed Black Beans, Chorizo, Onions, Accompaniments

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

Tres Leches Bread Pudding

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 and House Made Charcuterie

Cheeses w/Honeycomb and House Made Jam

SALADS

Heirloom Tomato Caprese

Heriloom 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

Petite Quiche Lorraine

THE GRIDDLE

Baltimore Benedict

Maple Breakfast Sausage , Griddled Egg, Old Bay Hollandaise, Toasted Buttermilk Biscuit

THE CARVERY

Hickory Smoked Pork Belly

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

Beef Tenderloin au Poivre

Whiskey Peppercorn Sauce, Mornay Potato Gratin, Garlic Butter Poached Asparagus

ON THE HALF SHELL

Littleneck Clams (VA)

Local Maryland Oysters

Gulf Shrimp (LA/TX)

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

THE BAY AND BEYOND

Florida Red Snapper

Coconut Lime Rice, Roasted Tomato Sofrito, Cilantro Gremolata

Chef's Soup du Jour

See your Server for Today's Selection

SWEETS

Chocolate Chunk, Oatmeal Raisin Cookies

Chocolate Chip Brownies, Fruit Tarts

Assorted Cakes and Tarts

Assorted Breakfast Pastries