BOLDER
food / drink

APPLE CIDER SPICED MULE CPT. Morgan spiced rum / lime juice / ginger beer / apple cider / apples 10

AUTUMN OLD FASHION Makers Mark bourbon / Elderflower liqueur / bitters / orange - Luxardo cherry 13

SPIKED ARNOLD PALMER Deep Eddy lemon vodka / iced tea / mint-lemon 9

SWEET RASPBERRY ICED TEA n/a mint 4

OLD DOMINION DRAFT ROOT BEER n/a 4

MARYLAND RESTAURANT WEEK MENU

choose one from each course for $43.26

(no substitutions or splitting)

COURSE ONE

DOLLY'S CHICKEN & DUMPLING SOUP

CRISPY FRIED ZUCHINNI chipotle ranch

AUTUMN SALAD v/*gf*

Roasted red beets / mandarin oranges / goat cheese-optional / mixed greens / pickled onions / candied walnuts / mushrooms / white balsamic vinaigrette

COURSE TWO

HAWAIIAN TUNA POKE BOWL

Sesame sushi grade tuna poke / ginger seaweed salad / wasabi cole slaw

cucumbers / avocado / pickled radish / cilantro rice / sweet teriyaki glaze

CABERNET SHORT RIBS

slow braised short rib / savory Yankee vegetables / rich red wine demi glaze

FIRE GRILLED STUFFED ZUCCHINI

roasted red pepper primavera risotto / zucchini, squash, mushroom, tomato, basil / grilled zucchini boat / parmesan V/GF- soy milk

COURSE THREE

CLASSIC CRÈME BRULEE

SOUTHERN KEY LIME PIE

RASPBERRY SORBET *v/gf*