MARYLAND RESTAURANT WEEK
September 18–27, 2026

$45 DINNER CHOICE OF ONE IN EACH CATEGORY

SHARED PLATES

BURRATA GF
basil pesto, wood grilled ciabatta, tomato & garlic confit,
balsamic dijon vinaigrette, sea salt

FRIED CHICKEN + CAVIAR* GF
buttermilk brined, crispy fried, lemon creme fraiche

BACON-WRAPPED DATES GF
oven roasted, pecorino cheese, balsamic glaze

MAINS

RIGATONI VT
grilled eggplant, san marzano tomato, basil, spinach,
crushed red pepper, whipped ricotta

PAN ROASTED CHICKEN GF
chickpeas, roasted tomato, hot pickled peppers, toasted garlic, fresh herbs

PORK CHOP GF
roasted tri-color carrots, sage brown butter, pistachio & peppadew romesco

ATLANTIC SALMON* GF
shaved brussels sprouts, shallot, braised peppers & smoked paprika vinaigrette

PRIME STEAK FRITES* GF **(ADD ON) +10**
chimichurri sauce, roasted garlic and rosemary aioli,
french fries & aleppo-mustard seed ketchup

DESSERTS

DEVILED AFFOGATO
devil's food cake, vanilla ice cream, coffee caramel, nitro cold brew coffee shot

BASQUE CHEESECAKE
carmelized cheesecake, Luxardo cherries

TAKE FLIGHT +20
Painted Scars 'by Dave Phinney' Red Blend | Bonanno Chardonnay | Alexander Valley Vineyards Rosé

BOARDS

One for 6,Three for 18, Five for 30
Served with chef procured accoutrements

SALUMI

PROSCIUTTO DI PARMA
farm aged ham 18 months

FINOCCHIONA
fennel seasoned salame

COPPA
cured pork shoulder

SPECK
lightly smoked, aged ham

FRA'MANI SALAMETTO PICCANTE
spanish style salame seasoned with pimenton de la vera

FRA'MANI SOPPRESSATA
seasoned with garlic & clove

CHEESE

COWGIRL CREAMERY MT TAM CA
cow milk, triple cream, bloomed

BEEMSTER AGED GOUDA NL
cow milk, firm

POINT REYES BLUE CA
raw cow milk, semi-firm

CABOT CLOTHBOUND VT
cow milk, bandaged cheddar

HOUSE MADE RICOTTA
cow milk, cracked pepper, olive oil

DESSERT

BASQUE CHEESECAKE (GF)
caramelized cheesecake, luxardo cherries 9

DEVILED AFFOGATO
devil's food cake, vanilla ice cream, coffee caramel, nitro cold brew coffee shot 9

OLIVE OIL CITRUS CAKE
mascarpone whip, seasonal fruit 9

STICKY TOFFEE CAKE
rum cake, roasted pineapple, ginger, créme anglaise 9

(GF) Gluten Free (VT) Vegetarian (VG) Vegan

SIXTY VINES