Maryland Restaurant Week
Brunch Summer 2026
$35 (three-course)

first

- *chicken dumplings, ponzu sauce*
- *untraditional Caesar (kale, sundried tomatoes, kalamata olives, parmesan)*
- *angry crab (spicy crab dip, grilled focaccia)*

second

- *BBQ shrimp, parmesan grits, jalapeno cornbread *pk*
- *teriyaki chicken bowl, broccoli, blackeye peas, plantains, rice*
- *crab quesadilla, cilantro lime rice*
- ***Blue plate special (jerk duck confit, cornbread waffle, poached eggs, fruit compote) 6***

third

- *WFC brownie*
- Passion fruit crème brulee

Vegan/gluten-free alternatives available

(nt.) nuts, (pk) pork, (gf) gluten free, (vg) vegan, (Vt) vegetarian,

Maryland Restaurant Week
Dinner Summer 2026
$45 (three-course)

First

- *angry crab (spicy crab dip, grilled focaccia)*
- *Untraditional Caesar (kale, sundried tomatoes, kalamata olives, parmesan)*
- *Chicken dumplings, arugula, corn, roasted red peppers, ponzu*

Second

- *hand pulled pork, goat cheese mac*
- *chipotle-maple salmon, cilantro-lime rice*
- *roasted chicken teriyaki, truffle- pomme frites*
- **Blue plate Special: lobster curry, shrimp, salmon belly, cilantro-lime rice 8**

third

- *WFC brownie*
- *Sweet potato bread pudding, moonshine crème anglaise*
- *Passion fruit crème brulee*

Vegan/gluten-free alternatives available

(nt.) nuts, (pk) pork, (gf) gluten free, (vg) vegan, (Vt) vegetarian,