

FEBRUARY 21 - MARCH 1, 2026

5PM-Close | \$35 Per Person

STARTER {choice of one}

Edamame Dumplings VEG

white truffle oil, dashi, thai basil, sesame seeds

Mediterranean Hummus v

spicy herb sauce, red pepper pistachio spread, za'atar spice, served with baked flatbread

ENTRÉE {choice of one}

Seasonal Market Salad GF

(choice of antibiotic-free chicken or organic tofu)

honey roasted carrots, roasted cauliflower, organic mixed greens, pistachios, feta, medjool dates, creamy tahini apple cider vinaigrette

Teriyaki Quinoa Bowl GF

(choice of antibiotic-free chicken or organic tofu)

regenerative quinoa brown rice blend, broccoli, rainbow carrots, bok choy, snap peas, pickled shiitake, sesame seeds

Jambalaya Pasta*

chicken and pork andouille sausage, wild-caught shrimp, antibiotic-free chicken, holy trinity, campanelle pasta

Spinach and Wild Mushroom Pizza v

roasted wild mushrooms, organic spinach, garlic purée, lemon almond ricotta

Plant-Based Double Cheeseburger v

house-made portobello, beet, and walnut vegan patty, butter lettuce, pickled onions, tomato, vegan cheese, jalapeño remoulade

Grass-Fed Burger*

Verde Farms organic 100% grass-fed beef, roasted wild mushrooms, caramelized onions, organic arugula, parmesan, umami sauce

DESSERT {choice of one}

Spiced Carrot Cake VEG GF

vanilla mascarpone mousse, candied oranges, walnuts

Flourless Chocolate Cake VEG GF

organic TCHO chocolate, vegan vanilla ice cream, caramel, almonds, cacao nibs

Plus, 50% off all signature cocktails**

A 2000-calorie daily intake is standard advice, but individual needs vary. Our restaurants use gluten and all major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, sesame, soy, and wheat). Shared cooking areas mean we cannot ensure any item is allergen-free. Ingredient changes may occur due to suppliers, recipe updates, methods, or seasons. Inform your server of allergies or dietary needs before ordering, and we'll do our best to accommodate *This item is served raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **50% off the Smoke Show Old Fashioned, Grapefruit Martini, Ginger Margarita, Common Bond, Rosé Sangria, Espresso Martini, Moscow Mule, Smoky Ginger Margarita, Pomegranate Mojito, Juniper Rose, Spicy Pineapple Margarita, Citrus Skinny Margarita, Spicy Clean Margarita, Sparkling Sangria, and the Blueberry 75 with the purchase of the Annapolis Restaurant Week menu only.