



ANNAPOLIS RESTAURANT WEEK

February 21 - March 1, 2026

2-Course Lunch \$22 per guest

First COURSE

Choice of one

LOBSTER BISQUE Maine Lobster,
Fresh Tomato, Brandy, Cream

CAESAR SALAD Hearts of Romaine,
Rye Croutons, Garlic Chips, Parmesan Cheese,
Classic Caesar Dressing

PARMESAN REGGIANO ARANCINI
Tomato Jam, Granny Smith Apple, Baby Arugula,
Lemon Vinaigrette

Second COURSE

Choice of one

GRILLED SALMON & KALE SALAD
Chopped Kale, Sliced Strawberry, Shaved Red Onion,
Candied Pecans, Feta Cheese and Lemon-Poppyseed
Vinaigrette

BLACKWALL BURGER 8oz. Dry Aged
Burger Patty, Melted Swiss Cheese, Shredded Lettuce,
Sliced Tomatoes, Truffle-Louie Dressing on a Toasted
Brioche Roll

WILD MUSHROOM BÁNH MÌ Roasted
Wild Mushrooms, Shaved Cucumbers, Carrots,
Vegetable Pâté, Sriracha Mayo, Cilantro & Basil Salad

3-Course Dinner \$42 per guest

First COURSE

Choice of one

LOBSTER BISQUE Maine Lobster, Fresh Tomato,
Brandy, Cream

CAESAR SALAD Hearts of Romaine, Rye Croutons,
Garlic Chips, Parmesan Cheese, Classic Caesar Dressing

HITCH FALL SALAD Golden Beets, Red Beets,
Shaved Granny Smith Apples, Candied Pecans, Mixed Greens,
Cranberry Apple Vinaigrette

Second COURSE

Choice of one

SHORT RIB Braised Short Ribs and Carrots, Pearl Onions,
Celery, Crispy Onion Straws and Butter Whipped Potatoes

CREOLE RIGATONI Jumbo Shrimp, Andouille Sausage,
Chicken, Chipotle Cream Sauce and Creole Seasoning

GRILLED RAINBOW TROUT Sweet
Potato Puree, New Potato Hash, Ancho-Roasted
Brussels Sprouts, Hot Honey

Third COURSE

Choice of one

BREAD PUDDING Traditional Bread Pudding,
Cream Anglaise, Bourbon-Maple Syrup, Fresh Mint

LEMON BASIL CRÈME BRÛLÉE
Whipped Cream and Fresh Berries

Dine in only. Annapolis Restaurant Week menu available February 21 - March 1, 2026. Pricing is per person. All credit card transactions are subject to a 3% processing fee. Prices do not include beverages or tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.