



~Soups~

Cream of Crab Soup

"Best in Baltimore 2009" People's Choice
& Judges' Choice

10

La Ribollita

Tuscan White Bean Soup herb broth
and braised beef short ribs

8

~Salads~

Brightons Horseradish Caesar Salad

Romaine Hearts, tossed with house-made Caesar dressing seasoned with fresh horseradish
and
parmesan crisps with white anchovies

9

Highlandtown Greek Salad

Romaine and Mixed Greens tossed with extra virgin olive oil, Kalamata olives, feta cheese,
cucumber,
farmer tomatoes, and fresh oregano

8

Roasted Beet Carpaccio

Arugula, crumbled goat cheese, candied pecans and fine herbs dressed
with extra virgin olive oil

8

Executive Chef
Jonathan Lee

Restaurant Chef
Edwin "Zeus" Harmon

*Maryland food code requires disclosure that the consumption of raw or undercooked
meat, fish or egg products may increase your risk of food borne illness.
20% gratuity will be added to parties of 6 or more.



~Starters~

Roasted Quail

Sweet Potato Hash and Pomegranate
Molasses glaze
12

Shrimp and Grits

Cajun shrimp served with bacon and
cheese grits
14

Seared Sea Scallops

Wild mushroom and Crawfish ragout with
roasted red pepper coulis
14

Braised Beef Short Ribs

Cauliflower puree and orange
BBQ Glaze
12

~Entrées~

Maryland Style

Jumbo Lump Crab Cakes

with Fried Green Tomato and Smoke Fish
Red Pepper Remoulade
34

Herb Roasted Chicken Breast

Creamy Mashed Potato, Rosemary
Cornbread with Bacon and Shallots, with
Swiss Chard
24

Braised Lamb Shank

with Root Vegetable Cous Cous in Herb
Cabernet Pan Sauce
30

Grilled New York Steak

rubbed with Roasted Garlic Pomme Frits
with truffle salt and fresh thyme
30

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Bouillabaisse

Traditional Fisherman's Stew with fresh fish, black mussels, clams, and shrimp, cooked in saffron fume with fresh vegetables

38

Vegetable Lasagna

Roasted Vegetables layered between Lasagna Noodles with Mozzarella, Swiss, and Parmesan Cheeses in a house-made Marinara Sauce

21

Pork Osso Buco

Garlic and Cheese Polenta with Sun Dried Tomatoes and Olives

29

Short Ribs

with Truffle Cauliflower puree, orange glazed BBQ sauce and fresh herbs

28

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