



Executive Lunch

Monday-Friday

Select a Half Sandwich and a bowl of Soup du Jour 15

Or

Select a Salad and a bowl of Soup du Jour 15

(Excludes Crab Cake Sandwich and Angus Burger)

Soups

Soup Du Jour 8

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 Caesar Salad

Romaine Hearts with Crisp Focaccia Croutons, Capers, and Shaved
Parmigiano-Reggiano

9

Add Chicken

5

Add a Crab Cake

8

Add Shrimp

7

Seared Tuna Niçoise

New Potatoes, Niçoise Olives, Haricot Vert,
Mixed Greens, Boiled Eggs

14

Mixed Greens Salad

with tomatoes, cucumbers, and carrots with balsamic vinaigrette

8

Roasted Beet Salad

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

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.

Please ask your server to recommend a delicious glass of wine to compliment your first course.

Sandwiches

All sandwiches are served with your choice of fries or chips.

Maryland Crab Cake

A Broiled Crab Cake Seasoned with Old Bay on a Kaiser Roll and a Fried Pickle
21

Pulled Chicken Salad Sandwich

Candied Pecans, Cranberries, and Spinach on a Multi Grain Bread
15

Fish Sandwich

Catch of the Day with Haricot Vert, Hard Boiled Eggs, Arugula, Tomato and a Caper Aioli on Rosemary Focaccia
18

Grilled Black Angus Hamburger

House-Seasoned Ground Beef on a Brioche Bun with the Cheese of your choice
15

Entrées

Steak Fritte

rubbed with Roasted Garlic and served with Truffle Thyme Fries
25

Shrimp Scampi

Garlic Marinated Shrimp cooked in Lemon Butter White Wine Sauce served over Linguini Pasta 18

Three Cheese Grilled Vegetable Lasagna

Fresh vegetables layered between lasagna noodles with Mozzarella, Swiss and Parmesan cheeses

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in a house-made Marinara Sauce

14

Herb Roasted Chicken Breast

Creamy Mashed potatoes, Rosemary Cornbread with Bacon and Shallots,
and Swiss Chard

17

***Please ask your server to recommend a delicious glass of wine to compliment
your entrée.***

Please enjoy Colombian Coffee, bubble flutes or aged port with your dessert.

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