



Executive Lunch
Monday-Friday 15

Select a salad and a bowl of soup
-or-
Select a half sandwich and a bowl of soup
(excludes crab cake sandwich and angus burger)

Soups

Soup du Jour 7
Chef's daily creation

Pistou Soup 6
Vegetable and basil soup

Cream of Crab Soup 10
"Best in Baltimore 2009" People's
Choice and Judge's Choice

Gruyère Onion Soup 8
Caramelized onions and toasted

brio
che

**Bouquet of Chesapeake
Greenhouse Organic Lettuce 10**

Cucumbers, carrots, cherry

Heirloom Tomato Salad 14
Buffalo Mozzarella cheese,
baby greens, basil oil and



Salads

*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

tomatoes and shaved red
onions

blood orange-balsamic
reduction

Brightons Horseradish Caesar Salad 10

Green hearts of romaine, cracked black pepper, pecorino crisp
and white anchovy crostini

Starters

Sautéed Jumbo Shrimp 14

Canellini bean and tomato salsa
with bacon dust

Tomato, avocado, fresh herb
and citrus crème fraîche

Tuna Tartare 14



Sandwiches

All sandwiches are served with fries, chips or a green salad

Maryland Crab Cake 21

Broiled crab cake, old bay seasoning,
lemon-caper rémoulade on toasted
brioche

Buffalo Chicken Wrap 15

Pulled roasted chicken, spicy buffalo
sauce,
Old Bay tortilla and blue cheese
dressing

Salmon and Avocado "BLT" 18

Arugula lettuce, heirloom tomato,
Boars Head bacon and chipotle aioli

Harbor Court Black Angus Burger 16

10 oz house seasoned ground beef,
sharp cheddar cheese and toasted
brioche

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Cornmeal Crusted Fried Oyster Po'Boy 15

Plump Chesapeake oysters, lettuce,
tomato
and spicy mayonnaise on hoagie roll

Wild Mushroom Wrap 12

Oven roasted mushrooms, herb goat
cheese, baby bibb lettuce in a whole
wheat tortilla

Fish Sandwich 18

Catch of the Day with haricot vert, hard boiled eggs, arugula,
tomato and a caper aioli on rosemary focaccia

∞ Entrées ∞

Daily Special- Market Price

Maryland Style Jumbo Lump Crab Cake

34

Cornmeal crusted okra, fried green
tomatoes
and lemon-caper rémoulade

Springfield Farm Roasted Chicken Breast

22

Pan roasted chicken, Yukon gold mashed
potatoes and rosemary-caramel sauce

Locally Grown

Grilled Bavette Steak 27

Pomme frites potatoes
and tomato-chimichurri

Baked Eggplant Rollatini 17

Herb goat cheese mousse, mozzarella,
tomato coulis and shaved parmesan
rolled in roasted eggplant

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