
RESTAURANT WEEK 2026

3 Course LUNCH - \$25

APPETIZER

Fried Green Tomatoes

panko crusted, flash-fried beefsteak green tomatoes | blackened shrimp | pickled corn relish | house remoulade

Bitterballen

Dutch street food classic | minced beef meatball with curry, nutmeg, & spices | panko crusted & flash fried | dijon ale mustard

Pork Belly Burnt Ends

Pork Belly, dry rubbed & slow roasted, flash fried | pacific waves glaze | cheesy grits | smoked paprika

Beer Bang Shrimp

Kolsch ale battered Jumbo Shrimp | spicy Thai sauce | cilantro garlic slaw | black & white sesame

ENTRÉE

* Lunch Sized Portions of our popular dinner entrées *

Jambalaya Pasta

blackened chicken | shrimp | andouille | tomatoes | bell pepper | penne pasta | creole sauce | shredded parmesan & green onion

Shrimp & Grits

pan seared jumbo shrimp | andouille sausage | sliced portobello mushrooms | stone ground cheesy grits | chef's spicy red eye gravy

Fish & Chips

hand cut atlantic cod | kolsch ale batter | hand cut, skin-on fries | southern coleslaw | house tartar sauce

Penne Pesto Pasta

w/choice of grilled chicken or shrimp

~ or ~

any Ornerly Pie

Choose from our menu combos or up to any 3 toppings

~ or ~

any Handheld

Choice of any of our handhelds

~ or ~

choice of Salad

Roasted Beet | Apple Walnut | Mediterranean Grain | Southwest | House or Caesar

* with choice of Grilled Chicken or Shrimp *

DESSERT

Peanut Butter Pie

Momma's Carrot Cake

Bread Pudding

w/Maple Rum Butter Sauce

Mousse Cup

layered with whipped cream

prices reflect cash payment.

credit or debit card payments slightly higher

RESTAURANT WEEK 2026

3- Course DINNER - \$40

APPETIZER

Fried Green Tomatoes

panko crusted, flash-fried beefsteak green tomatoes | blackened shrimp | pickled corn relish | house remoulade

Pork Belly Burnt Ends

Pork Belly, dry rubbed & slow roasted, flash fried | pacific waves glaze | cheesy grits | smoked paprika

Bitterballen

Dutch street food classic | minced beef meatball with curry, nutmeg, & spices | panko crusted & flash fried | dijon ale mustard

Beer Bang Shrimp

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ENTRÉE

Maple Chipotle Chop *

frenched, bone-in 12oz duroc pork chop, kolsch brined & grilled to order | maple chipotle glaze | mashed yukon golds | braised red cabbage | grilled asparagus

* add blackened shrimp +5 *

Garlic Butter Monkfish

the "poor man's lobster", delicate Monkfish sautéed with smashed garlic & brown butter | lemon herb risotto | grilled asparagus

* add sautéed shrimp +5 *

Kimchi Glazed Hanger Steak

kimchi glazed, 12oz Dry-Aged Hanger Steak from Roseda Farms (Monkton, Md) | miso butter grilled vegetables | house or caesar salad.

* add blackened shrimp +5 *

Jagerschnitzel

Center Cut Pork Loin, pounded thin, panko crusted, & pan fried | Austrian Dreams mushroom gravy | braised red cabbage | garlic mashed potatoes | grilled asparagus

Mediterranean Stuffed Portobellos

3 grilled portobello caps | couscous & chickpea stuffing | grape tomatoes | feta cheese | tzatziki sauce | balsamic glaze | bourbon glazed carrots

* \$35. \$5 savings *

DESSERT

* single servings of our house made deserts *

Mousse Cup

layered with whipped cream

Bread Pudding

w/Maple Rum Butter Sauce

Peanut Butter Pie

Momma's Carrot Cake

prices reflect cash payment.
credit or debit card payments slightly higher