



# dinner

## SMALL PLATES

### ✓ hummus plate

hummus, roasted red pepper tapenade, cucumber tomato salad, kalamata olives, feta cheese and warm handmade flatbread - 9.

**with grilled chicken breast - 13.**

### shrimp garides

jumbo shrimp sautéed with garlic, lemon, tomato and white wine, finished with feta cheese, served with warm ciabatta bread - 13.

### crab avocado quesadilla

crab meat, cilantro, avocado and cheddar jack on chipotle tortilla, finished with old bay remoulade and fresh pico de gallo - 13.5

### chesapeake crab dip

creamy chesapeake crab dip baked and topped with cheddar cheese. served with crusty bread for dipping - 12.

### crispy shrimp and grits

beer battered jumbo shrimp served with crispy cheddar grit polenta, corn and tomato salsa and old bay remoulade - 13.

### thai chicken quesadilla

a chipotle pepper tortilla stuffed with grilled chicken, fresh cilantro, shredded carrots, shredded red cabbage, mozzarella and thai peanut sauce, served with sweet thai chili sauce - 12.

### scallop plate

creamed greens, bacon, seared sea scallops - 15.

### soup

our famous hungarian mushroom & soup of the day cup - 5./ bowl - 7.

**french onion soup - 6.**

## PASTA

### served with a choice of a caesar or garden salad

soup, café salad or fruit may be substituted for an additional - 1.50 french onion - 2.5

**gluten free pasta is available**

### avery island pasta

sautéed bacon, scallops, sweet corn kernels, and green onions finished in a smoked tomato alfredo sauce and tossed with linguini pasta and parmesan cheese - 26.

### classic basil scampi

linguini pasta with shrimp, a basil compound butter sauce, fresh garlic, basil, roasted tomato, lemon zest and parmesan - 22.

### ✓ pad thai

garlic, shallots, green onions, carrots, peanuts and bean sprouts tossed with rice noodles and a peanut tamarind sauce, sprinkled with fresh cilantro and basil - 18.

**add chicken - 4. add shrimp - 6.**

### ✓ pasta palermo

penne pasta tossed with artichoke hearts, mushrooms and sundried tomatoes in a white wine rose cream sauce, garnished with parsley and parmesan cheese - 16.

### meat lasagna

topped with marinara sauce and mozzarella cheese - 19.

### pasta griega

chicken, olives, capers, mushrooms, bell peppers, roasted tomatoes, white wine butter sauce and linguini - 23.

## TRADITIONS

### served with a choice of a caesar or garden salad

soup, café salad or fruit may be substituted for an additional - 1.50 french onion - 2.5

### fish and chips

flash-fried beer battered white fish served with fries and old bay remoulade or lemon aioli - 17.

### herb crusted salmon

fresh herb encrusted salmon fillet finished with mustard dill sauce, served with mashed potatoes and sautéed vegetables - 21.

### homemade meatloaf

savory homemade meatloaf topped with choice of mushroom ragout demi-glace, hungarian mushroom soup or marinara and mozzarella. Crowned with fried onion straws and served with mashed potatoes and sautéed vegetables - 17.

### 🍷 chicken au poivre

peppercorn chicken breasts topped with caramelized onions and gorgonzola, served with mushroom ragout demi-glace, mashed potatoes and sautéed vegetables - 19.5

### crab cakes

two signature crab cakes with a side of lemon aioli, served with mashed potatoes and grilled asparagus - 30.

**one crab cake dinner - 24.**

### tuna kurosawa

sliced ahi tuna, served rare and encrusted in sesame seeds, seared and served with soy-ginger kurosawa sauce, rice and stir-fried vegetables - 24.

**substitute scallops for tuna available**

### salmon pisana

pan-seared salmon fillet, poached with white wine, lemon, artichoke hearts, roma tomatoes, capers, and kalamata olives, served with sun-dried tomato and basil polenta - 22.

## SELECTIONS

### served with a choice of a caesar or garden salad

soup, café salad or fruit may be substituted for an additional - 1.50 french onion - 2.5

### millstone classic

sautéed corn, bacon, crabmeat, shrimp, sherry and a touch of cream, served with cheddar grit polenta and grilled asparagus - 26.

### green curry stir-fry with cashews

local onions, chicken, mushrooms, snow peas, carrots, mung bean sprouts, cilantro, garlic, fresh ginger, lemon juice, slightly spicy green curry and coconut milk sautéed with roasted salted cashews, served with warm hand-made flatbread - 24.

### truffle filet

grilled 6 oz. filet mignon topped with white truffle compound butter, presented with mashed potatoes and grilled asparagus - 27.

**add crab cake - 12.**

## WEEKLY SPECIALS

**monday** two for - 24. meatloaf dinner

**tuesday & wednesday** two for - 30. dinner specials

**thursday** - 20. prime rib dinner and half price bottle wine night

**sunday** mimosas & bloody mary's - 5.

## SALADS

**all salads are served with a small pumpkin muffin**

### 🍷 café salad

mixed greens, chilled brandied peppercorn encrusted chicken, candied pecans, spiced pears and gorgonzola cheese tossed with maple champagne vinaigrette - 12.5

**half portion - 8.25**

### craisin chicken salad

our famous chicken salad with almonds, craisins and onion served over mixed greens and topped with raspberry vinaigrette and granola - 12.5

### craisin & cafe

the best of both worlds, a small café salad with peppercorn chicken, served alongside a scoop of our craisin chicken salad topped with granola and raspberry vinaigrette - 14.

### 🍷 apple ginger salad

grilled chicken presented with mixed greens, sliced apple, craisins, walnuts, goat cheese and apple ginger vinaigrette - 12.5

**with grilled salmon - 19. with shrimp - 16.**

### 🍷 honey wasabi tuna salad

seared sesame crusted ahi tuna, served rare and presented over mixed greens with carrots, cucumbers, avocado and honey wasabi vinaigrette - 16.5

### black and blue salad

seared beef tenderloin over arugula with gorgonzola, bacon, cherry tomatoes, red onion, croutons and honey balsamic vinaigrette - 16.5

### sesame chicken spinach salad

sesame encrusted chicken served over a bed of baby spinach and greens, carrots, cabbage, chopped peanuts and mandarin oranges, served with soy ginger vinaigrette - 14.

### grilled salmon and baby kale salad

grilled salmon served over baby kale with quinoa, craisins and almonds, tossed in a citrus vinaigrette - 18.

### lime cilantro crab cake salad

jumbo lump crab cake served atop a salad of mixed greens and corn and tomato salsa tossed with lime cilantro dressing - 18.

### 🍷 sultan's garden

our famous curried chicken salad served over mixed greens with a wedge of fresh pineapple, sliced strawberries and honey citrus vinaigrette - 12.5

### chicken bruschetta

classic caesar topped with grilled chicken breast, bruschetta tomatoes, basil, fresh mozzarella and balsamic glaze - 14.

### classic caesar

chopped romaine, homemade croutons, shredded parmesan and our creamy caesar dressing - 8.5

### mexi caesar

romaine tossed with lime cilantro caesar dressing and topped with chipotle tortilla strips, avocado, cheddar cheese and fresh pico de gallo - 9.5

### greek caesar

classic caesar topped with feta cheese, cucumber, tomato and red onion salsa, artichoke hearts and kalamata olives - 10.

**add grilled chicken -4., shrimp -6., crab cake -12, beef -8. or grilled salmon -9.**

✓ Vegetarian Choice    🍷 Gluten Free

There will be an additional - 3. charge for split plates.  
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## SHORT PLATES

### 🍷 citrus scallops

pan-seared sea scallops presented with arugula, pears, craisins, candied pecans and honey citrus vinaigrette - 18.

### 🌿 ratatouille

sautéed squash, zucchini, onions and tomatoes, served with fried sundried tomato polenta - 16.  
add **grilled chicken** - 4. **shrimp** - 6. **scallops** - 10.

### 🍷 simple salmon

grilled salmon fillet served with side of dill caper sauce, accompanied by mesclun salad with cherry tomatoes, red onion, parmesan and honey balsamic vinaigrette - 16.5

### 🍷 simple filet

6 oz. filet seared and accompanied by mesclun salad with gorgonzola, red onion, sliced tomatoes and honey balsamic vinaigrette - 19.5  
add bacon onion jam for - 1.

## SANDWICHES

**all are served with a choice of a pasta salad, caesar salad, garden salad, sweet potato fries or french fries**

soup, small café salad or fruit may be substituted for - 1.5  
french onion - 2.5

### 🍷 signature burger

½ lb. Angus burger cooked to order, topped with bacon onion jam, cheddar, lettuce, tomato and onion on a fresh brioche bun - 12.5

### bruschetta chicken sandwich

grilled chicken topped with fresh mozzarella, roma tomatoes, basil and a balsamic glaze on grilled ciabatta bread - 13.

### crab cake sandwich

broiled crab cake on brioche roll with old bay remoulade or lemon garlic aioli - 17.

### chicken club

grilled chicken breast, bacon, provolone cheese and honey mustard served on a croissant with lettuce and tomato - 12.

### 🌿 cafe veggie burger

veggie burger topped with provolone cheese, caramelized onions and honey mustard on a pretzel roll - 11.

## SIDES

polenta - 3.

sautéed spinach - 4.

sweet potato fries - 4.

natural-cut fries - 3.

pasta salad - 3.

fruit cup - 4.

🍷 🌿 rice - 3.

🍷 🌿 mashed potatoes - 3.

🍷 🌿 vegetables - 3.

🍷 🌿 grilled asparagus - 4.

🍷 🌿 side garden or 🌿 caesar salad - 4.

🍷 🌿 side café salad - 5.

🍷 🌿 cup of berries - 5.

## HOUSE WINES

**House Oxford Landing Wine** Australia -6. / -20.

Varietals include Chardonnay, Pinot Grigio, Cabernet & Merlot—ask your server for additional varietal offerings

## WHITE WINES

**Prosecco Tiamo, Italy**

Clean citrus and melon notes with aromas of cut grass, stone fruit and citrus.

-11. Split

**Heinz Eifel Riesling Kabinett, Germany**

Flavors of ripe apples, pears, peaches, and citrus, with floral aromas and finishing with a slight sweetness

-9. / -34.

**Stella Pinot Grigio, Italy**

Fresh fruit aromas of pears, white peach and citrus, well balanced with a zesty acidity.

-7. / -26.

**Satellite Sauvignon Blanc, New Zealand**

A crisp bouquet of kiwi & green apple with classic notes of sweet pea and grapefruit.

-8. / -30.

**Steinig Gruner Veltliner, Austria**

Fresh, crisp and fruity, with aromas reminiscent of white currant, citrus fruits and white pepper.

-7. / -26.

**Chateau des Templiers Muscadet Sevre et Maine, France**

Crisp precision and aromas of liquorice & figs, accompanied by fresh citrus, green apple and lime blossom.

-7. / -26.

**True Myth Chardonnay, California**

Flavors of beautiful tropical fruit with mineral undertones and the perfect creaminess of vanilla bean & toasted oak.

-10. / -38.

**Ballard Lane Chardonnay, California**

Aromas of orchard fruit blossoms, melon & tropical pineapple, a hint of white pepper, along with creamy apple, pear and oak.

-8. / -30.

## RED WINES

**Hahn Pinot Noir, California**

Bright red cherry and berry flavors with currant jam aromas complement notes of vanilla and caramel.

-9. / -34.

**Tortoise Creek Merlot, California**

Flavors of red and black berries, cherries, and herbs with rich aromas and soft tannins.

-8. / -30.

**Santa Julia Reserve Malbec, Argentina**

Flavors of black fruits, vanilla, chocolate and snuff with soft tannins and a spicy finish.

-9. / -34.

**Rock & Vine Cabernet Sauvignon, California**

Layered blend of blueberry, candied cherry, creme de cassis, root beer, milk chocolate and sweet vanilla.

-10. / -38.

**Hahn Cabernet Sauvignon, California**

Flavors of plum, ripe strawberry, black cherry, cola and spice with supple tannins and a bit of acidity.

-9. / -34.

**TerraNoble Reserva Carmenere, Chile**

A fresh, intense wine with dark fruits like plum and cherry combined with notes of mocha and spices on the nose.

-7. / -26.

**Vinum Cellars Petite Sirah, California**

Ripe plum and juicy blueberry flavors, backed with cassis and spice and finished with cocoa flavored tannins.

-9. / -34.

## BEER SELECTIONS

Domestic

Budweiser • Coors Light • Michelob Ultra • Miller Lite • Yuengling

-3.75

Premium Domestic

Fordham Copperhead Ale • Blue Moon • Goose Island India Pale Ale • Becks NA  
Samuel Adams • Sierra Nevada

-4.25

Imports

Amstel Light • Corona • Stella Artois • Newcastle

-4.75

## BEVERAGES

**locally roasted rise up coffee\*** - 2.5  
add flavor +0.5 (vanilla, chocolate, raspberry, hazelnut)

**hot tea... mighty leaf tea** - 3.5

**spiced tea\*** - 2.5  
our signature iced tea infused with cloves and orange juice

**hot chocolate... steamed** - 3.5

**chai tea** - 4.25

**espresso** - 2.5

**cappuccino or latte** - 4.25  
add flavor +0.5 (vanilla, chocolate, raspberry, hazelnut)

**sodas\*** - 2.5

**iced tea\*** - 2.5

**lemonade\*** - 2.5

**milk** small - 2.5 / large - 4.

**fresh squeezed orange juice**  
small - 3. / large - 5. / liter - 12.

**apple, cranberry, pineapple grapefruit or tomato juice**  
small - 2.5 / large - 4.

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\* complimentary refills

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Voted Best Caterer & Best Dessert 2014 and Best Comfort Food, Best Dessert and Best Cupcakes 2013 - What's Up Annapolis  
Voted Best Caterer and Desserts 2015 - Readers Choice Capital Gazette Newspaper, Voted Best Caterer 2015 - What's Up Annapolis