



# 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 - 15

### 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.

### ✓ fried green tomatoes

three fried green tomatoes topped with old bay remoulade and corn salsa - 9.

**with crabmeat - 15.**

### scallop plate

pan-seared scallops served with grilled asparagus and lemon garlic aioli - 17.

### beef lettuce wraps

seared beef tenderloin pieces with sautéed onions and peppers in bibb lettuce wraps, drizzled with horseradish cream sauce - 12.

### soup

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

**french onion soup - 6.**

## 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.

### beef curry

sautéed onions, zucchini, squash, beef tenderloin pieces and rice noodles in yellow curry sauce - 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.

## 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.

### 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.

## 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.**

### manzo de florentine pasta

farfalle pasta tossed with roasted tomatoes, spinach, mushrooms, beef tenderloin pieces, white wine butter sauce and parmesan cheese - 23.

### ✓ pistachio farfalle

farfalle pasta tossed with peas, basil, pistachio pesto sauce and parmesan cheese - 17.

**with chicken - 21. with shrimp - 23.**

✓ Vegetarian Choice    Ⓞ Gluten Free

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

### bay ridge salad

arugula salad topped with beef tenderloin, cherry tomatoes, blueberries, almonds, goat cheese and honey citrus vinaigrette - 16.

**substitute crab cake or grilled salmon - 19.**

### Ⓞ 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

### annapolis chopped salad

romaine lettuce topped with beef tenderloin, cucumbers, corn salsa, cherry tomatoes, avocado, bacon and feta cheese tossed with lime cilantro dressing - 17.

**substitute crab cake or grilled salmon - 20.**

### 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.

### baby kale and quinoa salad

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

**with shrimp - 16.**

### Ⓞ 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.**

## SHORT PLATES

### 🍋 citrus scallops

pan-seared sea scallops served with arugula salad topped with mandarin oranges, candied pecans, and citrus dressing - 18.

### 🍷 crabcake short plate

signature maryland crabcake served with arugula salad topped with cherry tomatoes, cucumbers, citrus vinaigrette and a side of lemon garlic aioli - 17.

### 🍷 simple salmon

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

### 🍷 simple filet

6 oz. filet seared and accompanied by mesclun salad with gorgonzola, red onion, sliced tomatoes and 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

### Mars & Venus, Chile

Varietals include Chardonnay, Sauvignon Blanc, Cabernet & Merlot

-6. / -20.

## WHITE WINES

### Tiamo Prosecco, Italy

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

-11. Split

### Simonet Champagne, France

A light nose of lemons, mineral, bread, and citrus. Small bubbles, dry on the palate with flavors of lime, green apple, and white pepper.

-6. / -20.

### 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.

### True Myth Chardonnay, California

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

-10. / -38.

### La Fiera Pinot Grigio, Italy

A light floral and fruity bouquet featuring apples and pears. The palate is bright, fresh and dry showing nice balance and a lingering acidity.

-7. / -26.

### Ponga Sauvignon Blanc, New Zealand

Aromas of ripe citrus and tropical fruits on the nose lead into a refreshing palate full of white peach and grapefruit.

-8. / -30.

### Le Figuier Rosé, France

Light, invigorating and easy-to-enjoy. Aromas and flavors of peach, orange skin and white flowers are accented by refreshing acidity and a slight minerality thanks to the influence of the sea.

-9. / -34.

## RED WINES

### Rock & Vine Cabernet Sauvignon, California

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

-10. / -38.

### Santa Julia Reserve Malbec, Argentina

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

-9. / -34.

### Tortoise Creek Merlot, California

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

-8. / -30.

### Cielo Pinor Noir, Italy

A unique and chic pinot noir with red berries and cherries bouquet, soft tannins and lingering finish. Silky body and persisting taste.

-7. / -26.

### Dom Brunet Pinot Noir, France

Impressive concentration and intensity with aromas of black cherry, vanilla, and subtle note of smoky toast. Incredibly rich and juicy on the palate with flavors of blackberry melting seamlessly into a background of soft, velvety tannins.

-8. / -30.

## 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.

🌱 Vegetarian Choice 🍷 Gluten Free

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\* complimentary refills

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