



dinner

SMALL PLATES

V hummus plate

hummus, roasted red pepper tapenade, cucumber tomato salad, kalamata olives, feta cheese and warm handmade flatbread - 9.
with grilled chicken breast - 13.

lamb lollipops

four lollipops drizzled with a mint mustard sauce and garnished with feta and chickpea salad - 16.

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.

coconut shrimp

five coconut battered shrimp served with an apricot mustard sauce - 12.

V fried green tomatoes

three fried green tomatoes topped with old bay remoulade and corn salsa - 10.
with crabmeat - 15.

baked buffalo and blue cheese oysters

six baked hillman oysters topped with buffalo sauce and melted blue cheese crumbles - 15.

korean pork bulgogi lettuce wraps

served with shredded carrots, bean sprouts and scallions - 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 - 2. french onion - 2.5

blackened catfish jambalaya

grilled blackened catfish served over a plate of jambalaya with tomatoes, shrimp, chicken and andouille sausage - 24.

cowboy ribeye

rise up coffee-rubbed 10oz ribeye served with mashed potatoes, asparagus and a corn and tomato salsa with a smoky chipotle sauce on the side - 28.

hunter filet

a 7oz filet topped with a wild mushroom ragout and drizzled with a gorgonzola cream sauce. Served with cheddar polenta. - 27.
Can be substituted with a vegetarian italian sausage. -20.

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 - 18.

herb crusted salmon

fresh herb encrusted salmon fillet finished with mustard dill sauce, served with mashed potatoes and sautéed vegetables - 22.

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 - 18.

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.

chicken au poivre

peppercorn encrusted chicken breast, topped with caramelized onions and gorgonzola cheese, with a mushroom ragout demi-glace and mashed potatoes and sautéed vegetables - 20.

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 - 2. 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.

V 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 and served with a wedge of lime - 18.

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

mushroom farfalle pasta

farfalle pasta tossed in a mushroom cream sauce topped with a sliced flat iron steak and shredded parmesan cheese - 28.

V pistachio farfalle

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

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

SALADS

all salads are served with a small pumpkin muffin

G café salad

mixed greens, chilled brandied peppercorn encrusted chicken, candied pecans, spiced pears and gorgonzola cheese tossed with maple champagne vinaigrette - 13.

half portion - 9.

craisin chicken salad

our famous chicken salad with almonds, craisins and onion served over mixed greens and topped with raspberry vinaigrette and granola - 13.

bay ridge salad

arugula salad topped with choice of beef tenderloin or salmon, cherry tomatoes, blueberries, almonds, goat cheese and honey citrus vinaigrette - 18.

substitute crab cake - 19.

G 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.

G sultan's garden

our famous curried chicken salad served over mixed greens with a wedge of fresh pineapple, sliced strawberries and honey citrus vinaigrette - 13.

classic caesar

chopped romaine, homemade croutons, shredded parmesan and our creamy caesar dressing - 9.

mexi caesar

romaine tossed with lime cilantro caesar dressing and topped with chipotle tortilla strips, avocado, cheddar cheese and fresh pico de gallo - 10.

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

WEEKLY SPECIALS

monday two for - 25. meatloaf dinner

tuesday two for - 32. dinner specials

wednesday half price bottle of wine night

thursday - prime rib dinner -20.

sunday mimosas & bloody mary's -5.

V Vegetarian Choice **G** Gluten Free

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

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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

M signature burger

½ lb. Angus burger cooked to order, topped with bacon onion jam, cheddar, lettuce, tomato and onion on a fresh brioche bun - 13.

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 - 18.

chicken club

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

🌱 grilled vegetarian Italian sausage

pesto, smoky tomato aioli and giardiniera relish. Served on a pretzel bun with chickpea salad on the side - 14.

SIDES

polenta - 3.

sautéed spinach - 4.

sweet potato fries - 4.

natural-cut fries - 3.

baked potato - 4.

pasta salad - 3.

fruit cup - 5.

🍷 🌱 rice - 3.

🍷 🌱 mashed potatoes - 3.

🍷 🌱 vegetables - 3.

🍷 🌱 grilled asparagus - 4.

🍷 🌱 side garden or 🌱 caesar salad - 4.

🍷 🌱 side café salad - 5.

🍷 🌱 cup of berries - 5.

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HOUSE WINES

Mars & Venus, Spain

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./ -24.

Macrostie Chardonnay, California

A delicate, fragrant nose of pineapple, mango and guava. On the palate, the fruit elements mingle with lively citrus- lime layers as well as hints of toast and butter from aging in French oak. The finish is clean and refreshing.

-10./ -40.

True Myth Chardonnay, California

Flavors of beautiful tropical fruit with mineral undertones and the perfect creaminess of vanilla bean and 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./ -28.

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.

Francois Lurton Hauts De Janeil Rose 17, France

Intense aromas of red currants, white flower and lemon. Red fruits dominate the refreshing palate, which is highlighted by grapefruit and a pleasing acidity.

-9./ -36.

RED WINES

Rock & Vine Cabernet Sauvignon, California

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

-10./ -40.

Santa Julia Reserve Malbec, Argentina

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

-9./ -36.

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./ -28.

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./ -32.

EarthWorks Shiraz 16, Australia

Broad and spicy, with espresso, dark chocolate and toasted spice details to the cherry and blueberry flavors. The tannins provide appealing grip on the finish.

-9./ -36.

Vinum Cellars Red Dirt Red 14, California

Strong smoky aromas of hickory and a solid pepper spice give a savory background to the backdrop of blackberry fruit on the nose. The smoke carries into the palate, where campfire and bacon flavors meet with black currant and caramel.

- 10./ -40.

BEER SELECTIONS

Domestic

Coors Light • Michelob Ultra • Miller Lite • Yuengling

-4.25

Premium Domestic

Fordham Copperhead Ale • Shock Top • Goose Island India Pale Ale • Becks NA
Samuel Adams • Samuel Adams Seasonal • Sierra Nevada • Heavy Seas Selection

-5.50

Imports

Corona • Stella Artois • Newcastle

-6.

BEVERAGES

locally roasted rise up coffee* - 2.75
add flavor +0.5 (vanilla, chocolate, raspberry, hazelnut)

chai tea - 4.25

milk small - 3./ large - 5.

hot tea... mighty leaf tea - 3.5

espresso - 2.5

spiced tea* - 2.75

our signature iced tea infused with cloves and orange juice

cappuccino or latte - 4.25

add flavor +0.5 (vanilla, chocolate, raspberry, hazelnut)

sodas* - 2.75

iced tea* - 2.5

lemonade* - 2.5

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

* complimentary refills