

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 - 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.

craisin & café (lunch only)

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

☉ 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 - 13.

chicken bruschetta (lunch only)

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 - 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.

greek caesar (lunch only)

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

BREAKFAST TRADITIONS

we use organic, cage-free eggs

☉ tomato slices or fruit substituted for hash browns an additional - 1.5
a large muffin, bagel or croissant substituted for toast an additional - .75
add a pancake to any breakfast entrée - 2.

egg special

two eggs cooked to order served with toast and hash browns - 6.
add bacon, sausage, turkey sausage or canadian bacon - 2.5

breakfast sandwich

two eggs and cheddar cheese on choice of white, wheat, rye bread or croissant, served with hash browns - 6.75
add bacon, sausage, turkey sausage or canadian bacon - 2.5

breakfast burrito

a chipotle pepper tortilla stuffed with scrambled eggs, bacon, peppers, onion and cheddar cheese, served with salsa and sour cream on the side and hash browns - 10.

creamed chipped beef

homemade creamed chipped beef served over two buttermilk biscuits - 9.

chicken & waffle

homemade chesapeake chicken breast served with belgian waffle and side of spicy honey - 14.

corned beef hash skillet

corned beef hash made with diced red skin potatoes, served skillet style with one egg cooked to order and choice of toast - 10.

steak & eggs

two petite filet medallions and two eggs cooked to order, served with hash browns and choice of toast - 18.

Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions

chorizo scramble

two eggs scrambled with chorizo sausage, cheddar cheese and topped with avocado, served with choice of toast and hash browns - 12.

country breakfast

grilled slices of ham steak served with two eggs cooked to order, hash browns and a biscuit - 11.

breakfast tacos

two flour tortillas filled with scrambled eggs, cheddar cheese, avocado and fresh pico de gallo served with hash browns - 10.
add choice of breakfast meat -.75

hungarian mushroom scramble

eggs scrambled with our famous hungarian mushroom soup, served with choice of toast and hash browns - 10.

big breakfast

plate of hash browns smothered with our homemade creamed chipped beef and topped with two fried eggs, served with choice of toast - 11.

huevos rancheros

corn tortilla topped with two sunny side up eggs, black bean salsa and ranchero sauce, served with hash browns - 11.

SWEET TREATS

☑ cinnamon french toast

cinnamon swirled bread dipped in a cinnamon vanilla egg wash and sautéed golden brown - 7.5
with sautéed bananas - 8.5

☑ snicker-doodle french toast

slices of brioche bread dipped in vanilla cinnamon egg wash, dredged in cinnamon sugar and sautéed to a crispy golden brown - 8.

☑ sweet cream pancakes

short stack - 6./ tall stack - 9.

☑ belgian waffle

made with carbon's golden malted waffle batter - 7.

☑ oatmeal

served with brown sugar and milk - 4.

☑ fruitarian

fresh fruit cocktail topped with honey vanilla greek yogurt and granola - 7. substitute fresh berries - 10.

BENEDICTS

includes two poached organic cage-free eggs over split english muffin with hollandaise and hash browns

tomato slices or fruit substituted for hash browns an additional - 1.5;
add a pancake to any breakfast entrée for - 2.

classic

canadian bacon and cheddar cheese - 10.
half portion - 7.

southern

split sausage links and cheddar cheese over split biscuit, served with crispy hash browns smothered in creamed chipped beef - 12.
half portion - 9.

☑ margarita

fresh mozzarella, basil and tomato, finished with balsamic reduction - 12.
half portion - 9.

yorkshire

split biscuit topped with shaved prime rib, cheddar cheese and hollandaise - 14.
half portion - 9.

crab stack

two poached eggs over cheddar grit polenta with corn salsa, avocado, hollandaise and crab meat - 16.
half portion - 12.

☑ florentine

greek florentine mix topped with hollandaise and diced tomatoes - 12.
half portion - 8.

BAKERY

selections change daily

bagel & cream cheese - 3.

assorted muffins - 2.5

cinnamon bun - 5.

mini pumpkin muffin - 1.

croissant, filled or butter - 3.

SIDES

maple link sausage, turkey sausage link, bacon or canadian bacon - 3.

hash browns - 2.5

one egg - 2.25

toast - 1.5
choice of white, wheat, rye, english muffin or biscuit

one pancake - 3.

cheddar grit polenta - 3.

sundried tomato polenta - 3.

creamed chipped beef - 4.

☑☉ seasonal fruit cup - 4.

☑☉ strawberries and banana - 4.25

☑☉ fresh berries - cup - 5.
bowl - 9.

to go menu



MAIN & MARKET
CATERING | CAFE | BAKERY

hours of operation: sunday

8:00 am-2:00 pm breakfast
1:00 pm-4:30 pm lite fare
4:30 pm-8:30 pm dinner

monday-thursday

8:00 am-11:00 am breakfast
11:00 am-5:00 pm lunch
5:00 pm-8:30 pm dinner

friday

8:00 am-11:00 am breakfast
11:00 am-5:00 pm lunch
5:00 pm-9:00 pm dinner

saturday

8:00 am-12:00 pm breakfast
12:00 pm-5:00 pm lunch
5:00 pm-9:00 pm dinner

Due to our various daily menu offerings and kitchen size, we are only able to offer our menu selections during the above listed times in the cafe.

Main & Market is committed to sourcing local organic produce and sustainable seafood when it is seasonally available. We work with a wide range of local purveyors to bring our region's best offerings to you.

Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

We proudly offer a full line of Greenware – biodegradable, compostable and recyclable cutlery – at guests' request.

914 Bay Ridge Road

Annapolis, MD 21403

410.626.0388

LUNCH ENTREES

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

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

beer battered fish

beer battered white fish fillet with your choice of lemon aioli or old bay remoulade - 13.

herb crusted salmon

our famous herb crusted salmon fillet topped with mustard dill sauce - 16.

homemade meatloaf

savory meatloaf topped with Hungarian mushroom soup or marinara and mozzarella, crowned with fried onion straws - 13.

margarita pesce

baked white fish fillet topped with balsamic tomatoes, pesto drizzle and pine nuts - 14.

OMELETTES

made with three organic, cage-free eggs and served with hash browns and choice of toast, english muffin or biscuit

☉ tomato slices or fruit substituted for hash browns an additional - 1.5
egg substitute or egg whites an additional - 1.
a large muffin, bagel or croissant substituted for toast an additional - .75
add a pancake to any breakfast entrée - 2.

kitchen sink

bacon, ham, tri-color peppers, mushrooms, onion and cheddar cheese topped with hollandaise - 12.5

☑ heart healthy veggie omelette

tri-colored peppers, onion, spinach, mushrooms, tomatoes and goat cheese - 11.5

☑ greek goddess

greek florentine mix topped with tomatoes and kalamata olives, served with side of sour cream - 11.5

acapulco omelette

chorizo sausage, green chiles, pico de gallo and cheddar cheese, served with side of sour cream - 11.5

CLASSIC SANDWICHES

all are served with a choice of pasta salad, caesar salad, garden salad, sweet potato fries, french fries or homemade potato chips
soup, small café salad or fruit may be substituted for - 1.5 french onion - 2.5

sandwiches in box available for lunch & dinner

crab cake sandwich

broiled crab cake on brioche roll with old bay remoulade or lemon aioli, lettuce, tomato and onion - 18.

signature burger

½ lb. angus burger cooked to order, topped with bacon onion jam, cheddar cheese, 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.

hawaiian club

ham, turkey, cheddar, grilled pineapple and honey mustard served warm on a pretzel roll - 10.

blt

hickory smoked bacon, american cheese, lettuce, tomato, onion and lemon garlic aioli on brioche bread - 9.

grilled cheese with tomato and bacon

slices of bacon, tomato, provolone, and cheddar cheese on your choice of wheat, white or brioche bread - 9.5 with just cheese - 7.

fish tacos

seasoned white fish on flour tortillas with fresh pico de gallo, lettuce, shredded jack cheese, chipotle tortilla strips and lime cilantro sauce - 12.

shrimp salad croissant

chesapeake shrimp salad served on a croissant with lettuce, tomato and onion - 13.

fried chicken sandwich

chesapeake fried chicken breast, cheddar cheese, lettuce, tomato, onion and lemon aioli on brioche bun - 12.

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.

cafe veggie burger

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

signature reuben

house made corned beef, swiss cheese, 1000 island dressing and cole slaw on griddled marble rye - 12.5

spinach and portobello sandwich

portobello mushroom served on grilled ciabatta bread with fresh baby spinach, roasted red pepper aioli and feta cheese - 12.

add beef - 15.

sorry charlie

m&m tuna salad on whole wheat bread with lettuce, tomato and onion - 9.

chicken salad croissant

choice of our famous curried chicken salad or craisin chicken salad on a croissant with lettuce and tomato - 11.

cup of soup and 1/2 sandwich

your choice of a half sorry charlie, blt, or grilled cheese with bacon and tomato accompanied by choice of soup - 12.

WRAPS

available for lunch only

all are served with a choice of pasta salad, caesar salad, garden salad, sweet potato fries, french fries or homemade potato chips
soup, small café salad or fruit may be substituted for - 1.5. french onion - 2.5

turkey bacon boursin

smoked turkey, bacon, boursin cheese, lettuce, tomato and honey mustard wrapped in a spinach tortilla - 12.

nantucket wrap

almond craisin chicken salad, oats-n-honey granola, lettuce and raspberry vinaigrette in a honey wheat tortilla - 11.

mexi wrap

grilled chicken, avocado, cheddar jack cheese, fresh pico de gallo, romaine lettuce and lime cilantro sauce in chipotle tortilla - 12.5
with seared beef tenderloin- 16.

sesame chicken wrap

sesame chicken, carrots, red cabbage, cucumbers, bean sprouts and peanut ginger sauce in chipotle tortilla - 12.

chesapeake

chesapeake fried chicken breast, lettuce, tomato, bacon, corn salsa and old bay remoulade in honey wheat wrap - 13.

veggie wrap

kale, carrots, cucumbers, tomatoes, hummus smear, tahini dressing and crunchy chickpeas in spinach tortilla - 11.

buffalo chicken wrap

chesapeake fried chicken breast tenderloins, buffalo sauce, gorgonzola, tomato, lettuce and blue cheese dressing wrapped in a chipotle pepper tortilla - 13.

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.

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.

coconut shrimp

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

crab cake lunch

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

baked buffalo and blue cheese oysters

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

chesapeake crab dip

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

fried green tomatoes

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

korean pork bulgogi lettuce wraps

served with shredded carrots, bean sprouts and scallions - 12.

crispy shrimp and grits (lunch only)

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

PASTA

available for dinner only

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.

pistachio farfalle

farfalle pasta tossed with peas, basil, pistachio pesto sauce and parmesan cheese - 17.
with chicken - 21. with shrimp - 23.

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.

SIDES

natural-cut fries - 3.

baked potato - 4.

sweet potato fries - 4.

homemade potato chips - 4.

toast - 1.5
choice of white, wheat, rye

seasonal fruit cup - 4.

cup of berries - 5.

bowl of berries - 9.

strawberries & bananas - 4.25

scoop of sultan's chicken salad - 5.

scoop of craisin chicken salad - 5.

scoop of tuna salad - 4.

scoop of shrimp salad - 6.5

side garden or caesar salad - 4.

side café salad - 5.

pasta salad - 3.

cheddar grit polenta - 3.

sundried tomato polenta - 3.

TRADITIONS

available for dinner only

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.

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.

soup

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

french onion soup - 6.

SELECTIONS

available for dinner only

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.