



Sunday Lite Fare & Holiday Menu

Voted Best Caterer & Best Desserts 2018 What's Up Publications
Voted Best Caterer & Bakery 2018 Readers Choice Capital Gazette
Voted Best Caterer 2017 What's Up Publications
Voted Best Caterer and Desserts 2014, 2015, 2016 & 2017 Readers Choice Capital

Wraps

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

***soup, small cafe salad or fresh fruit may be substituted for an additional - 2.

turkey bacon boursin

smoked turkey, bacon, boursin cheese, lettuce, tomato and honey mustard wrapped in a spinach tortilla - 12.5

nantucket wrap

almond craisin chicken salad, oats-n-honey granola, lettuce and raspberry vinaigrette in a honey wheat tortilla - 12.

mexi wrap

grilled chicken, avocado, cheddar jack cheese, fresh pico de gallo, romaine lettuce and lime cilantro sauce in chipotle tortilla - 12.5

sesame chicken wrap

sesame chicken, carrots, red cabbage, cucumbers, bean sprouts and peanut ginger sauce in chipotle tortilla - 12.5

veggie wrap

kale, carrots, cucumbers, tomatoes, hummus smear, tahini dressing and crunchy chickpeas in spinach tortilla - 11.5

buffalo chicken wrap

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

chesapeake

chunks of fried chicken, bacon, lettuce, tomato and ranch dressing in a honey wheat tortilla - 13.5

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 fresh fruit may be substituted for an additional - 2.

crab cake sandwich

broiled crab cake on brioche roll with old bay remoulade or lemon aioli, lettuce, tomato and onion - 18.5

sorry charley

m&m tuna salad on whole wheat bread with lettuce, tomato and onion - 10.

chicken salad croissant

our famous curried chicken salad -or- craisin chicken salad on a croissant with lettuce and tomato - 12.5

shrimp salad croissant

chesapeake shrimp salad served on a croissant with lettuce, tomato and onion - 14.

Sides

soup

our famous hungarian mushroom soup cup - 5.5/ bowl - 7.5

scoop of sultan's/ craisin chicken salad - 6.

scoop of tuna salad - 4.5

scoop of shrimp salad - 8.

side garden or caesar salad - 4.

side cafe salad - 5.

pasta salad - 3.

Salads

all salads are served with a small pumpkin muffin

cafe salad

mixed greens, chilled brandied peppercorn encrusted chicken, candied pecans, spiced pears and gorgonzola cheese tossed with maple champagne vinaigrette - 13.5

half portion - 9.

bay ridge salad

arugula salad topped with crab cake, cherry tomatoes, blueberries, almonds, goat cheese and honey citrus vinaigrette - 20.

honey wasabi tuna salad

sesame crusted ahi tuna, seared and presented over mixed greens with carrots, cucumbers, avocado and honey wasabi vinaigrette - 17.

annapolis chopped salad

romaine lettuce topped with crab cake, cucumbers, corn salsa, cherry tomatoes, avocado, bacon and feta cheese tossed with lime cilantro dressing - 20.

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.

craisin chicken salad

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

sesame chicken spinach salad

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

chicken bruschetta

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

Caesars

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.

natural-cut fries - 3.

sweet potato fries - 4.

homemade potato chips - 4.

seasonal fruit cup - 4.

cup of berries - 5.

bowl of berries - 9.

strawberries & bananas - 4.25

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

House Wines

Mars & Venus, Chile

Varietals include Chardonnay, Sauvignon Blanc, Cabernet and Merlot

- 6. / - 22.

White Wines

Tiamo Prosecco, Italy

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

- 14.5 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.

- 7. / - 26.

Macrostie Chardonnay, California

A delicate, fragrant nose of pineapple, mango and guava. The fruit elements mingle with lively citrus-lime layers as well as toast & butter from aging in French oak.

- 14.5 / - 56.

True Myth Chardonnay, California

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

- 10.5 / - 40.

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.

- 6.5 / - 24.

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 Janeill Rosé, France

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

- 7. / - 26.

Red Wines

Rock & Vine Cabernet Sauvignon, California

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

- 11. / - 42.

Santa Julia Reserve Malbec, Argentina

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

- 10.5. / - 40.

Tortoise Creek Merlot, California

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

- 9.5 / - 38.

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.

- 9.5. / - 38.

Earthworks Shiraz, California

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

-10.5 / - 40.

Vinum Cellars Red Dirt Red, 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 & bacon flavors meet with black currant & caramel.

-13. / - 50.

Beverages

locally roasted rise up coffee* - 2.75

add flavor + - .5 raspberry, chocolate, caramel, vanilla, hazelnut, butterscotch or pumpkin pie syrup

cappuccino or latte - 4.25

add flavor + - .5 (vanilla, chocolate, raspberry, hazelnut)

hot tea... Mighty Leaf - 3.5

spiced tea* - 2.75

M&M's own signature iced tea infused with cloves and orange juice

hot chocolate... steamed - 4.

chai tea - 4.25

iced tea* - 2.75

add flavor + - .5 mango, blackberry, raspberry, lavender, elderflower or peach

espresso - 2.75

sodas* - 2.75

lemonade* - 2.75

milk small - 3. / large - 4.

fresh squeezed orange juice

small - 3.5 / large - 5.5 / liter - 12.

apple, cranberry, pineapple grapefruit or tomato juice small - 3. / large - 4.

*complimentary refills

Daily Specials

monday Two for - 25. meatloaf dinner

tuesday Two for - 32. dinner specials

wednesday 1/2 price wine with entree

thursday - 22. prime rib dinner

sunday - 5. mimosas & bloody mary's