



MAIN & MARKET

CATERING | CAFE | BAKERY

## Main and Market Menu

### Small plates

#### Crab avocado quesadilla

crab meat, cilantro, avocado and cheddar jack on chipotle tortilla finished with old bay remoulade and fresh pico de gallo – 15.5

#### g simple filet

6 oz. filet seared and accompanied by mesclun salad with gorgonzola, red onion, sliced tomatoes and balsamic vinaigrette – 20  
add bacon onion jam for – 1.5

## 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. french onion – 2.5.*

#### M signature burger

1/2 lb. angus burger cooked to order, topped with bacon onion jam, cheddar cheese, lettuce, tomato and onion on a fresh broiche bun – 13.

#### hawaiian club

ham, turkey, cheddar, grilled pineapple and honey mustard served warm on a pretzel roll – 11

#### crab cake sandwich

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

### shrimp salad croissant

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

### chicken club

grilled chicken breast, bacon, provolone cheese and honey mustard served on a croissant with lettuce and tomato – 13.

### v grilled vegetarian Italian sausage

grilled vegetarian sausage topped with pesto, smoky tomato aioli and giardiniera relish. Served on a pretzel bun with chickpea salad on the side – 12.5

### sorry charlie

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

### 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 – 16.

## 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 – 13.5

half portion – 9.

### craisin chicken salad

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

### g annapolis chopped salad

romaine lettuce topped with beef tenderloin, cucumbers, corn salsa, cherry tomatoes, avocado, bacon and feta cheese tossed with lime cilantro dressing – 18.

substitute crab cake or grilled salmon – 20.

### g baby kale and quinoa salad

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

### classic caesar

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

add grilled chicken – 4. shrimp – 6. crab cake – 12. beef – 8. grilled salmon – 9.

### **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.

## 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 fresh fruit may be substituted for an additional – \$2. french onion – 2.5.*

### **herb crusted salmon**

our famous herb crusted salmon fillet topped with mustard dill sauce – 17.

### **homemade meatloaf**

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

### **soup**

our famous hungarian mushroom & soup of the day  
cup – 5.5/ bowl – 7.5

## 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 café salad or fresh fruit may be substituted for an additional – 2.  
french onion – 2.5.*

### **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  
with seared beef tenderloin – 16.

### **buffalo chicken wrap**

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

## Pastas

### **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.

## Main & Market Traditions

*served with a choice of a caesar or garden salad soup, café salad or fruit may be substituted for an additional – 1.50*

### **herb crusted salmon**

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

potatoes, and stir-fried vegetables – 24.

### homemade meatloaf

savory homemade meatloaf topped with choice of mushroom ragout demi-glaze, hungarian mushroom soup or marinara and mozzarella. Crowned with fried onion straws and served with mashed potatoes and sautéed vegetables – 18.

### g simple filet

6 oz. filet seared and accompanied by mesclun salad with gorgonzola, red onion, sliced tomatoes and balsamic vinaigrette – 20.  
add bacon onion jam for – 1.5

### hunter filet

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.  
24.

## Beverages

locally roasted rise up coffee\* – 2.75

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

hot tea... mighty leaf tea – 3.5 cup

spiced tea\* – 2.75

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

hot chocolate... steamed – 4

chai tea – 4.25

espresso – 2.75

cappuccino or latte – 4.25

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

sodas\* – 2.75

iced tea\* – 2.75

lemonade\* – 2.75

## Sides

v=vegetarian, g=gluten free

g natural-cut fries – 3.

v sweet potato fries – 4.

- v homemade potato chips - 4.
- g v seasonal fruit cup - 4.
- g v cup of berries - 5.
- g scoop of sultan's chicken salad - 6.
- g scoop of craisin chicken salad - 6.
- g scoop of tuna salad - 4.5
- scoop of shrimp salad - 8.
- v side garden or caesar salad - 4.
  - Side of pasta salad -4
- v side café salad - 5.