

East Coast

By Lawesley King

Wednesday & Friday, Nov. 11 & 13

11:30 a.m. - 12:30 p.m.

Soup

\$1.50 cup / \$2.50 Bowl

Rhode Island style clam chowder

Diced potatoes, fresh black peppercorn, and a bounty of clams, garnished with little neck clams with thin slices of green onions.

House salad

\$1.50

Carolina Coast Salad

Baby mixed greens with a raspberry vinaigrette dressing, garnished with toasted chopped walnuts, red onions, and juicy mandarin oranges.

Entrée Salad

\$4.95

Floridian Smoked Salmon

A bed of fresh crisp Boston butter head lettuce, circled with orange glazed beets partnered with sugar snap peas and poached new potatoes; topped with a beautiful smoked salmon drizzled with a citrus vinaigrette.

Sandwich

\$4.95

Marble Rye Reuben Sandwich

Toasted rye bread with a smooth spread, layers of Swiss cheese, thinly sliced corned beef and sauerkraut, served with a side of house-made kosher pickles.

Entrée 1

\$5.50

Maryland Crab Cake

Three crab cakes with remoulade sauce, sided fresh almond green beans and herb-roasted fingerling potatoes.

Entrée 2

\$6.50

Grilled pork Chops

Savory grilled pork chops topped with fruity cranberry chutney sauce, fresh steamed asparagus tips and dice baked butternut squash, sprinkled with grated asiago cheese.

Dessert

\$1.50

Maple Apple Crisp

Warm apple crisp with maple syrup and oats with a scoop of nice chilled vanilla bean ice cream.

Bread

Boston Brown bread with maple cinnamon butter.