

FORGOTTEN FIFTY

GREEN SCENE

THE WEDGE GF (Available VT,VE) \$17

Bibb lettuce, baby heirloom tomato, red onion, champagne vinaigrette, bacon, Maytag blue cheese

GOAT ISLAND VT (Available GF,VE) \$17

Crispy goat cheese, roasted beets, arugula, frisee, orange-honey vin, balsamic reduction

FRENCH ONION SOUP \$12

Manchego, ciabatta, basil oil

SALAD ADD-ON'S:

Grilled Chicken \$8
Grilled Shrimp \$8
Steak \$10
Salmon \$12

FORGOTTEN FLATS

NEPTUNE (Available GF) \$22

Shrimp, crab, garlic butter, mozzarella, pickled shallots, lemon, basil oil

PARMA (Available GF) \$20

Prosciutto Di Parma, garlic butter, mozzarella, arugula, white truffle oil

VEGETAL VT (Available GF) \$18

EVOO, mozzarella cheese, broccolini, red onion, carrots, spinach, balsamic reduction

(Substitute cauliflower crust \$5)

BUNS & BITES

TANK BURGER (Available GF) \$19

Double patty, aged white cheddar, roasted shallots, bibb lettuce, tomato, toasted brioche

MINI TANK (Available GF) \$14

Single patty, aged white cheddar, roasted shallots, bibb lettuce, tomato, toasted brioche

SOUTHERN CHICKEN (Available GF) \$17

Buttermilk fried chicken, asian slaw, chipotle aioli, toasted brioche (buffalo available)

(Add Maytag blue cheese \$3)

FALAFEL (VT) (Available GF, VE) \$17

Bibb lettuce, tomato, tzatziki, feta, pita, served with terra chips

THE SCOTTY (Available GF) \$17

Grilled chicken, goat cheese, roasted red pepper, basil aioli, toasted ciabatta

FISH TACOS (Available GF) \$17

Blackened, pico, asian slaw flour tortilla

(Substitute gluten free roll \$2)

(Substitute cauliflower crust \$3)

All sandwiches served with house chips

Upgrade to fries \$3

GF - GLUTEN FREE

VT - VEGETARIAN

VE - VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition

TASTE & MINGLE

<u>PAO DE QUEIJO</u> GF,VT \$10 Brazilian cheese bread, chimichurri	<u>CRAB GUACAMOLE</u> (Available GF,VE) \$21 Jumbo lump, lime-salt, tortilla chips
<u>BRUSSELS</u> GF,VT (Available VE) \$14 Oven roasted, buffalo, smoked salt, balsamic (Add Maytag blue cheese \$3)	<u>FRIED OYSTERS</u> \$21 Corn salsa, lemon dill, butterfly pea flower vinegar glaze
<u>BROCCOLINI</u> GF,VT (Available VE) \$14 Char-grilled, aged white cheddar, lemon, port reduction	<u>SALMON</u> GF \$23 Pan-seared, sauteed spinach, carrot-ginger sauce
<u>CORN SALSA</u> VT,VE (Available GF) \$14 Baby heirloom tomato, avocado, tortilla chips, lime-salt (Add jumbo lump crab \$8)	<u>CHIMI-STEAK</u> GF \$24 Char-grilled Hanger, arugula, chimichurri, french fries
<u>WINGS</u> (Available GF) \$16 Tandoori-spiced, tzatziki, lemon (buffalo or chesapeake available)	<u>HANGER STEAK</u> GF \$24 Maple bourbon glazed carrots, broccolini, port reduction
<u>LETTUCE CUPS</u> (Available GF,VT,VE) \$17 Cashew chicken, slaw, pickled chilis, plum sauce, crispy wontons (Substitute grilled shrimp \$3)	

DESSERT ISLAND

<u>BREAD PUDDING</u> \$10 With house whiskey sauce
<u>CHIP-WICH</u> \$8 Chocolate chip cookie sandwich with ancho chili chocolate sauce
<u>ICE CREAM</u> \$5 Chesapeake Bay Farms - Vanilla Ice Cream

We proudly work with some of the best local Artisans,
Bakers, & Farmers: Chesapeake Bay Farms,
Crack of Dawn Bakery, East View Farms,
Brittingham Farms, Cast 26 Coffee