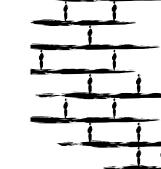


FORGOTTEN FIFTY



GREEN SCENE

FORGOTTEN FLATS

THE WEDGE GF (Available VT,VE)
Bibb lettuce, baby heirloom tomato, red onion, champagne vinaigrette, bacon, Maytag blue cheese

GOAT ISLAND VT (Available GF, VE)
Crispy goat cheese, roasted
beets, arugula, frisee,
orange-honey vin, balsamic
reduction

FRENCH ONION SOUP

Manchego, ciabatta, basil oil

SALAD ADD-ON'S:
Grilled Chicken \$8
Grilled Shrimp \$8
Steak \$10
Salmon \$12

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

\$14

FALAFEL (VT) (Available GF, VE) \$17
Bibb lettuce, tomato, tzatziki, feta,
pita, served with terra chips

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

MINI TANK (Available GF)

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)

All sandwiches served with house chips

Upgrade to fries \$3

THE SCOTTY (Available GF)

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

\$17

\$17

FISH TACOS (Available GF)

Blackened, pico, asian slaw flour tortilla

(Substitute gluten free roll \$2)

(Substitute cauliflower crust \$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

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

DESSERT ISLAND

LETTUCE CUPS (Available GF, VT, VE) \$17

Cashew chicken, slaw, pickled chilis, plum sauce, crispy wontons

(Substitute grilled shrimp \$3)

With house whiskey sauce	\$10
CHIP-WICH Chocolate chip cookie sandwice with ancho chili chocolate saud	

ICE CREAM
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