

FORGOTTEN FIFTY

GREEN SCENE

THE WEDGE GF (Available VT/VE) \$17
Bibb Lettuce/Baby Heirloom Tomato/
Cucumber/Red Onion/ Champagne
Vinaigrette/ Bacon/ Maytag Blue Cheese

GOAT ISLAND VT (Available GF/VE) \$17
Crispy Goat Cheese/Roasted
Beets/Mixed Greens/Orange-Honey
Vinaigrette/Balsamic Glaze

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/Mozzarella/
Sherry Cream Sauce/Lemon
Salt/ Basil Oil

PARMA (Available GF) \$20
Prosciutto Di Parma/Garlic
Confit Spread/Mozzarella/
Arugula/White Truffle Oil

VEGETAL VT (Available GF) \$18
Garlic Confit Spread/Mozzarella
Cheese/Asparagus/Red Onion/
Cherry Tomato/Spinach/
Balsamic Glaze

(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 & Nashville Available-
(Add Maytag Blue Cheese \$3)

All Sandwiches Served With House Chips

Upgrade To Fries \$3

FALAFEL (VT) (Available GF/VE) \$17
Bibb Lettuce/Tomato/Tzatziki/
Feta/Grilled Pita

THE SCOTTY (Available GF) \$17
Grilled Chicken/Goat Cheese/
Roasted Red Pepper/Basil Aioli/
Toasted Ciabatta

TACO'S DU JOUR (Available GF) \$17
Rotating Protein/Pico/Asian Slaw
Flour Or Corn Tortilla

(Substitute Gluten Free Roll \$4)

(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 \$10
Brazilian Cheese Bread/
Chimichurri

BRUSSELS GF,VT (Available VE) \$14
Oven Roasted/Bufalo/
Smoked Salt/Balsamic Glaze
(Add Maytag Blue Cheese \$3)

CORN SALSA VT,VE (Available GF) \$14
Baby Heirloom Tomato/Avocado/
Tortilla Chips, lime-salt
(Add Jumbo Lump Crab \$8)

WINGS (Available GF) \$16
Tandoori-Spiced/Tzatziki
-Buffalo/Chesapeake/Hot/Bee Sting/
Lemon Pepper & Jerk Available-

LETTUCE CUPS (Available GF/VT/VE) \$17
Cashew Chicken/Slaw/Pickled Chilis/
Plum Sauce/Crispy Wontons
(Substitute Grilled Shrimp \$3)

CRAB GUACAMOLE (Available GF/VE) \$21
House Guacamole/Jumbo
Lump/Lime Salt/Tortilla Chips

FRIED OYSTERS \$21
Corn Salsa/Lemon Dill/Butterfly
Pea Flower Vinegar Glaze

SALMON GF \$23
Pan-Seared/Sauteed
Spinach/Carrot-Ginger Sauce

CHIMI-STEAK GF \$24
Char-Grilled Hanger Steak/
Arugula/Chimichurri/French Fries

HANGER STEAK GF \$24
Maple Bourbon Glazed
Carrots/Asparagus/Port
Reduction

DESSERT ISLAND

BREAD PUDDING \$10
With House Whiskey Sauce

WEEKLY SPECIAL'S \$10
Ask Your Server/Bartender

ICE CREAM \$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