

Salads & Sides

Priced Per Guest

*all prices are subject to change without notice and are based on the fluctuating price of seasonal ingredients
seasonal ingredients may be substituted with approval from client*

Salads

Berry Splash Salad -4

greens, feta, seasonal berries, cucumbers,
strawberry champagne vinaigrette

Blackberry Arugula Salad -5

arugula, blackberries, goat cheese, pistachios, honey
citrus vinaigrette

Autumn Field Greens -5

greens, roasted sweet potato, candied pecan, golden
raisin, feta, cider vinaigrette

Winter Field Greens -5

greens, dried cherry, pistachio, goat cheese, honey
citrus vinaigrette

Steakhouse Salad -5

greens, gorgonzola, heirloom tomatoes, cucumber,
red onion, balsamic vinaigrette

Mesclun Salad -4

greens, goat cheese, dried cranberries, honey
balsamic vinaigrette

Caesar Salad -4

romaine, parmesan, house-made focaccia croutons
creamy Caesar dressing

Confetti Pasta Salad -4

orzo, bell pepper, tomato, red onion, spinach, red
wine vinaigrette

Pasta By the Sea Salad -4

cavatappi, feta, sun dried tomatoes, mixed greens,
olive oil, champagne vinegar

Spring Orzo Pasta Salad - 4

dried cranberries & apricots, feta, toasted walnuts,
arugula, olive oil, lemon

Roasted Sweet Potato Salad - 4

almonds, scallions & apple cider vinegar

Classic Potato Salad - 4

hard-boiled egg, cornichon, red onion & celery

House-made Focaccia

Sea Salt -8

whipped butter

Sea Salt Rosemary -8

extra virgin olive oil

Sides

Mac & Cheese -3

white cheddar

Tavern Mac & Cheese -4

white cheddar, ham

Truffle Mac & Cheese -4

wild mushrooms & garlic

Herb Roasted Potatoes -3

garlic, salt, pepper

Creamy Mashed Potatoes -3

garlic, cream, butter

Roasted Sweet Potatoes -3

herbs, olive oil

Sweet Potato Puree -4

coconut milk, butter

Saffron Rice Pilaf -3

peas, carrots, herbs

Jasmine Rice Pilaf -3

shallot & herb

Creamy Polenta -3

parmesan, basil

Cheddar Polenta -3

cheddar, butter, cream

Grilled Asparagus -5

extra virgin olive oil

Parmesan Broccoli -4

parmesan, garlic

Garlicky Roasted Green Beans -4

roasted garlic, fresh basil, lemon

Heirloom Roasted Carrots -4

herbs, local honey

Roasted Root Vegetables -4

herbs, olive oil

Roasted Brussels Sprouts -4

smoked bacon

Creamy Corn Sauté -3

bell pepper, garlic, herbs, cream

Maryland Corn Sauté -3

Old Bay, heirloom tomatoes & butter

Zucchini & Yellow Squash -3

parmesan herb butter

LOCAL · CUSTOM · SEASONAL

From Our Table to Yours