



DINNER MENU

Executive Chef Ken Zellers
Sous Chef CJ Hahn

Farms we support

Marble Head Farm
Claytons Farm
Cottingham Farm
Redemption Farm
Red Acres
Godfrey Farm
Williwaw Farm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.

V=Vegetarian, VE=Vegan, GF=Gluten free, * With Component omitted

Starters

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| CRAB BISQUE | Cup \$12, Bowl \$16 |
| Chef Ken Zellers award winning recipe | |
| SUMMER SALAD, GF | \$14 |
| Williwaw Farm greens, summer berries, smoked pecans, goat cheese, white balsamic vinaigrette | |
| 406 CAESAR | \$14 |
| Red Acres romaine, brown butter croutons, tomato, avocado, grated parmesan cheese | |
| • Add chicken \$6, shrimp \$8, salmon \$10, crab cake \$15, steak \$18 to any salad | |
| FRIED GREEN TOMATOES | \$17 |
| Old Bay potato chips crusted green tomatoes, corn off the cobb crema, crab salsa, arugula salad, remoulade | |
| SMOKEY HOT CRAB DIP | \$17 |
| blue jumbo lump MD crab, smokey cream cheese gouda blend, crispy applewood bacon, green onion, grilled sourdough | |
| SHRIMP TOAST | \$19 |
| sauteed jumbo gulf shrimp, shallot cream sauce, crispy bread, old bay | |
| SOFT SHELL POUTINE | \$22 |
| fried soft crab, cheese curds, hand cut fries, local asparagus, green onion, crab gravy | |
| TUNA POKE WONTONS | \$19 |
| marinated tuna, seaweed salad, avocado, crispy wonton, toasted sesame seeds, yum plum sauce, cusabi | |

Hand Helds

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| CRAB CAKE GRILLED CHEESE | \$23 |
| jumbo lump MD crab cake, crab dip, cheddar, grilled sourdough, hand cut Old Bay fries | |
| DENTON DOUBLE | \$20 |
| two patty Marble Head Farms beef double smashed, Red Acres greens, aged cheddar, tomato, burger sauce, bacon jam, brioche bun, hand cut truffle parmesan fries | |
| BOSS LADY B.A.L.T | \$18 |
| blackened chicken, Applewood smoked bacon, Red Acre greens, tomato, avocado, roasted garlic mayo, ciabatta, hand cut truffle parmesan fries | |

Mains

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| MD CRAB CAKES | \$32 (1) | \$46 (2) |
| <i>broiled MD jumbo lump crab, fried green tomato, farm veg saute, roasted bell pepper sauce</i> | | |
| PAN SEARED PORK RIBEYE, GF | | \$28 |
| <i>pork ribeye, jalapeno apple sauce, apple fennel puree, duck fat fingerlings, sunflower seed gremolata</i> | | |
| BARN AND BAY, GF | | \$31 |
| <i>airline chicken breast, crab au gratin, Godfrey Farms chargrilled asparagus</i> | | |
| SUMMER SCALLOPS, GF | | \$39 |
| <i>seared jumbo scallops, corn and bacon risotto, Godfrey Farms creamed asparagus</i> | | |
| SALMON FRIED RICE, GF | | \$34 |
| <i>Korean BBQ glazed salmon, crab fried rice, summer corn salad, Old Bay yum yum sauce</i> | | |
| SHRIMP AND GRITS, GF | | \$29 |
| <i>jumbo gulf shrimp, creole tomatoes, creamy Wye Mills grits, micro arugula</i> | | |
| FARMERS PASTA, GF, V, VE | | \$24 |
| <i>grilled zucchini, roasted red pepper, mushrooms, squash</i> | | |
| • Add chicken \$6, shrimp \$8, salmon \$10, crab cake \$15, steak \$18 | | |
| B&B STRIP, GF | \$38, add crab cake | \$54 |
| <i>MHF 12oz striploin, blue cheese crusted, smoked gouda mashed, summer relish</i> | | |