



DINNER MENU

Executive Chef Ken Zellers
Sous Chef CJ Hahn

This week's farms

Cottingham Farm
Claytons Farm
Marble Head Farms
Chesapeake Mushrooms
Redemption Farms
Red Acres

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

CRAB BISQUE	\$12
<i>Chef Ken Zellers award winning recipe</i>	
MARKET STREET HOUSE SALAD, GF, V, VE	\$14
<i>farm greens, pickled cucumber, pickled onion, crispy chickpeas, roasted beets, apple maple vinegar</i>	
406 CAESAR	\$14
<i>chopped romaine, brown butter croutons, tomato, avocado, grated parmesan cheese</i>	
• Add chicken \$6, shrimp \$8, salmon \$10, crab cake \$12, steak \$18 to any salad	
SMOKEY HOT CRAB DIP	\$17
<i>blue jumbo lump MD crab, smokey cream cheese gouda blend, crispy applewood bacon, green onion, grilled sourdough</i>	
SHRIMP TOAST	\$19
<i>sauteed jumbo gulf shrimp, shallot cream sauce, crispy bread, old bay</i>	
THE MEATBALL	\$16
<i>farmers blend meat, grits, ricotta cheese, stracciatella, torn basil, grated parmesan cheese</i>	
EASTERN SHORE POUTINE	\$16
<i>old bay cured pork belly, cheese curds, hand cut fries, beef red eye gravy</i>	
THE TUNA, GF	\$18
<i>salt and pepper tuna, avocado tzatziki, marinated cucumber, lemon lime drizzle</i>	

Hand Helds

CRAB CAKE GRILLED CHEESE	\$23
<i>jumbo lump MD crab cake, crab dip, cheddar, grilled sourdough, old bay roasted potatoes</i>	
CAROLINES CLUB	\$26
<i>jumbo lump MD crab cake, shrimp salad, house bacon, Red Acres greens, tomato, brioche bun</i>	
DENTON DOUBLE	\$20
<i>two patty Marble Head Farms beef double smashed, Red Acres greens, aged cheddar, tomato, burger sauce, bacon jam, brioche bun, truffle parmesan potatoes</i>	
CHICKEN HOT HONEY B.A.L.T	\$18
<i>grilled chicken, Applewood smoked bacon, Red Acre greens, tomato, avocado, roasted garlic mayo, ciabatta, hand cut fries</i>	

Mains

MD CRAB CAKES	\$29 (1)	\$41 (2)
<i>broiled MD jumbo lump crab, corn relish, cheddar jalapeno hush puppies, smokey tomato beurre blanc</i>		
PORK AND BEANS, GF		\$28
<i>slow roasted pork shank, white bean rosemary puree, apple butter, char grilled asparagus</i>		
YARD BIRD, GF		\$26
<i>confit chicken leg, Wye Mills grit cakes, collard greens, Alabama white BBQ</i>		
BLACKENED SALMON RISOTTO, GF		\$32
<i>pumpkin risotto, sauteed spinach, apple cider reduction, toasted pumpkin seeds</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>spinach, grilled zucchini, roasted red pepper, mushrooms, squash</i>		
• Add chicken \$6, shrimp \$8, salmon \$10, crab cake \$12, steak \$18		
STEAK AND POTATOES		\$42
<i>10oz grilled filet mignon, pesto potato puree, romesco, sauteed spinach, poached mushrooms, crispy onions</i>		