



Caroline's  
TABLE

# LUNCH/ DINNER MENU

Executive Chef Ken Zellers  
Sous Chef CJ Hahn

## Farms we support

Marble Head Farm  
Claytons Farm  
Integrity Farmstead  
Red Acres  
JW Monarch Farm  
Redemption 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

\*Split checks and parties of 6 or more may be subject to a 20% gratuity.

## Starters

CRAB BISQUE	Cup \$12, Bowl \$16
<i>Chef Ken Zellers award winning recipe</i>	
BERRIES AND BASIL, GF	\$14
<i>fresh berries, local greens, candied pecans, goat cheese, lemon basil vinaigrette</i>	
406 CAESAR	\$14
<i>Red Acres romaine, brown butter croutons, tomato, avocado, grated parmesan cheese</i>	
• Add chicken \$6, shrimp \$8, salmon \$10, crab cake \$18, steak \$18 to any salad	
FRIED GREENS	\$19
<i>panko and cornmeal crusted, creamed corn, crab Cowboy cavier, micro greens</i>	
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>	
TUNA TONS	\$22
<i>marinated tuna, crispy wontons, pickled onion, soyaki, wasabi crema, seaweed salad, toasted sesame seeds</i>	
DUCK DUCK GOOSE FRIES	\$23
<i>duck confit, cheese curds, kewpie mayo, duck gravy, gooseberry gastrique</i>	

## Hand Helds

CRAB CAKE GRILLED CHEESE	\$24
<i>jumbo lump MD crab cake, crab dip, cheddar, grilled sourdough, hand cut Old Bay fries</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, hand cut truffle parmesan fries</i>	
BOSS LADY B.A.L.T	\$18
<i>blackened chicken, applewood smoked bacon, Red Acre greens, tomato, avocado, roasted garlic mayo, ciabatta, hand cut truffle parmesan fries</i>	
• GF roll available upon request to any handheld \$2	

## Mains

CRAB CAKES	\$33 (1) \$51 (2)
<i>English cucumber salad, beach fries, malt salt, charred scallion tartar</i>	
DRY AGED PORK, GF	\$39
<i>14 oz chop, cowboy cavier, smashed purple sweet potatoes, apple butter bacon cream</i>	
CARRIAGE HOUSE CHICKEN	\$35
<i>local asparagus, beef tallow hashbrown, fried egg aioli, burnt honey BBQ</i>	
SG RISOTTO	\$54
<i>soft shell crab, scallop, shrimp, garden vegetables, arborio rice, cream</i>	
SALMON FRIED RICE, GF	\$34
<i>Korean BBQ glazed salmon, crab fried rice, Old Bay yum yum sauce</i>	
SHRIMP AND GRITS, GF	\$29
<i>jumbo gulf shrimp, creole tomatoes, creamy Wye Mills grits, micro arugula</i>	
DUCK AND WAFFLE	\$38
<i>confit duck leg, hot honey cornbread waffle, braised cabbage, smoky blackberry chipotle drizzle</i>	
FARMERS PASTA, GF, V, VE	\$26
<i>tomatoes, root vegetables, mushrooms, greens</i>	
• Add chicken \$6, shrimp \$8, salmon \$10, crab cake \$18, steak \$18	