Restaurant Week Prix Fixe Dinner Menu 35.19

Choice of Appetizer

Bistro French Onion *GFWM*
Grilled beef tenderloin • caramelized onion • toasted crouton • torched gruyere

Eastern Shore Crab Soup *GF*
Lump Crab • mixed vegetables • roasted potatoes • pork, beef stock • Old Bay & spices

Crab Bisque
Seafood fumet • whipping cream • fresh thyme • lump crab • aged cream sherry

Chorizo Mussels *GFWM*
½ lb. Sautéed P.E.I mussels • chorizo • shallots • white wine •
blistered grape tomato • roasted garlic butter • cream • basil chiffonade

Pulled Pork Carnitas Flatbread
Braised pork • chorizo • tobacco onions • goat cheese Mornay • cherry apple fig chutney

Baby Iceberg Salad *GFWM*
Onion frites • Applewood smoked bacon • avocado • grape tomatoes • blue cheese dressing • black tea egg

Alchemy Caesar *GFWM*
Romaine hearts • Caesar dressing • cheese chard • croutes

Choice of Entrée

Roasted Red Snapper
Soy marinade • sesame crust • roma tomato • pancetta • basil & scallions • roasted garlic smash

Ancient Grain Acorn Squash *GFWM*
Seasonal vegetables • ancient grains • roasted garlic butter •
sunflower kernels • ricotta salata • quinoa artisan salad

Indian Chicken
Curry cashew basmati rice • quinoa • wild mushrooms • yellow curry coconut sauce • chili oil • soy glaze

Cider Braised Pork Belly *GF*
Seared • baby sweet potatoes • broccolini • acorn squash puree • cider demi

Crab Cakes *GFWM*
Jumbo lump crab • harvest grain mustard crème
10. Surcharge – GF 11. Surcharge

Crispy Skin Salmon *GF*
Seared • lemon thyme butter • tri color fingerlings • braised red cabbage • haricot vert •
saffron lemon emulsion • parsnip & curry puree

Alchemy Cheeseburger *GFWM*
Ground Brisket Short Rib blend • tobacco onions • petite greens •
vine ripe tomato • roasted garlic red pepper aioli • toasted brioche
Choice of: Smoked Gouda • Cheddar • Goat Cheese • Blue Cheese • Swiss

Chef's Dessert Selection