



THE BLACKWALL
BARN & LODGE

MARYLAND RESTAURANT WEEK 2021

Choice of One from Each · Three-Course Dinner \$45

FIRST COURSE

House Salad

Organic Baby Lettuce, Shaved Carrots, Vidalia Onion, Tri-Colored Grape Tomatoes, Cucumber, Sweet Bell Peppers, Shaved Parmesan, Lodge Vinaigrette

Caesar Salad

Romaine Hearts, Pumpkin Seeds, Rolled Oats, Toasted Almonds, Parmesan Cheese, Caesar Dressing

Soup of the Day

Fried Green Tomatoes

Garlic Crab Remoulade

SECOND COURSE

Fresh Catch · Caribbean Style Fish N Chips

Beer Battered Mahi-Mahi, Tostones, Peas, Pineapple Salsa, Remoulade

Farmhouse Special · Chesapeake Style Spicy Seafood Linguine

Salmon, Shrimp and Mussels sautéed in a Spicy Cherry Pepper Marinara

Butchers Cut · Crispy Pork Belly

Sous Vide Tender and Pan Seared Crisp, served with Whipped Potatoes and Sautéed Greens, finished with Thyme Roasted Jus and Pickled Onion

Red Brick Chicken

Joyce Farms Poulet Rouge, Old Bay Dry Rub, Butter Whipped Potatoes, Roasted Farmer's Market Vegetables

Shrimp & Grits

Sautéed Jumbo Shrimp, Andouille Sausage, Tomatoes, Creamy Cheddar Grits, White Wine Creole Sauce

THIRD COURSE

Espresso Crème Brûlée

Served with Whipped Cream and Fresh Berries

Smith Island Cake

Smith Island Cake is the official State Dessert of Maryland. Consisting of eight to ten layers of sumptuous yellow cake slathered in rich, buttery frosting, our cakes are made locally by Smith Island Cake Company.

BarnAndLodge.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Maryland Restaurant Week menu available September 17 - 26, 2021. Pricing is per person.*