



smashing
grapes

KITCHEN + WINE BAR

Maryland Restaurant Week

Three-Course Dinner \$45

Choice of One from Each

first course

Watermelon and Goat Cheese Salad

Cucumbers, Citrus vinaigrette & micro greens

Fried Brussel Sprouts

Tahini Vinaigrette, Feta Cheese

second course

Seared Chicken Breast

Broccolini, Marsala Sauce, Fettucine Noodles

Grilled Swordfish

Heirloom Tomato Vinaigrette,
Fried Fingerling Potatoes, Haricot Verts

third course

Blueberry Bread Pudding

with Vanilla Ice Cream

Ice Cream Profiteroles

with Chocolate Sauce

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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.