

Museum Private Room Menu

Price includes 1st and 2nd Course

First Course

Shrimp Cocktail

Herb Spice Cocktail Sauce, Lemon

Herb Stuffed Mushroom

Fresh Herbs, Roasted Garlic, Mushroom, Cream Cheese, Parmesan Cheese

Soft Pretzel

Served with Homemade Cheese Sauce & Mustard

Hummus & Nicoise Tapenade

Celery, Carrot, Toast Points

Second Course

Rebel Burger 27

Certified Angus Beef, White Cheddar, Smokey Ketchup, Spicy Pickles, Arugula, Red Onion, Brioche

Moore's Creek Wrap 24

Slow Roasted Pork, Red Cabbage Slaw, Rice Pilaf, Chipotle Maple BBQ

Franklin Burger 24

Homemade Black Bean Burger, Grainy Mustard, Arugula, Red Onion, Ciabatta – Vegan Friendly

Moravian Brat 25

Breakaway Farms Austrian Brat, Shallot Jam, Grainy Mustard, Red Cabbage Slaw, Italian Roll

Lafayette 27

Shaved Strip steak, Cheese Sauce, Tarragon Butter, Au Jus, Italian Roll

Burrata BLT 26

Bacon Jam, Fresh Burrata, Balsamic Roasted Tomato, Arugula, Ciabatta

Lord Baltimore 28

Crabcake, Arugula, Balsamic Roasted Tomato, Chesapeake Aioli, Brioche Bun

Chicken Lettuce Wrap

Minced Vegetables, Shredded Chicken Thigh, Homemade Red Pepper Hoisin Sauce, Crunchy Asian-Style Noodles, Romaine

Avocado Toast

Goat Cheese Crumble, Pink Grapefruit Balsamic Vinegar, Crushed Red Pepper, Toast Points

Rocket Salad

Arugula, Shaved Mushroom, Crunchy Onion, Parmesan, House Vinaigrette

Caesar Salad

Romaine, Shaved Parmesan, Homemade Croutons, Classic Caesar Dressing

Fresh Burrata

Balsamic Roasted Tomato, Balsamic Glaze, Toast Points

Leghorn Bun 26

Homemade Chicken Patty, Arugula, Spicy Pickle, Chipotle Maple BBQ, Kombucha Miso Glaze, Brioche Bun

Lobster Roll 37

Lobster Salad, Tarragon Butter, Chives, Italian Roll

Confit Chicken Thighs 40

Shredded Thighs, Kombucha Miso Glaze, Couscous, Roasted Tomato, Radish, Arugula

***Blank Flank 44**

Sliced Flank Steak, Sayre Steak Sauce, Avocado, Fingerling Potato, Chopped Romaine, Grapefruit Balsamic, Goat Cheese, Radish, Roasted Tomato

Crab Cakes 46

Rice, Green Beans & Carrots, Chesapeake Aioli

Smoked Salmon Nicoise Salad 40

Spring Mix, Nicoise Olives, Green Beans, Fingerling Potato, Radish, Roasted Tomato, Egg, Shallot Dijon Vinaigrette

Cornwallis Curry 38

Chickpeas, Coconut Milk, Green Beans, Carrots, Onions, Tomato, Couscous - Vegan Friendly