



Cunningham's Baguette with Amish Butter | 5

Pecan Cornbread & Honey Butter | 7

HORS D'OEUVRES 12

Southern Style Maryland Ham, Pickled Beets & Mustard Aioli

Carolina Shrimp, White Perch & Oyster Fritto Misto, Citrus-Chipotle Aioli

Charlottetown Goats Cheese Dip, Apple & Onion Chutney, Celery & Baguette

Honeycrisp Apple, Stilton Cheese & Endive Salad, Honey Vinaigrette, Red Walnut

Salad of Roasted Beets, Pickled Turnip & Pam's Feta, Creamy Garlic Dressing

APPETIZERS 16

Mock Turtle Soup 2020

Karma Farms Greens, Radish, Sesame Seed & Ginger-Lime Vinaigrette

Souffle Suisse, Gruyere Cheese & Toasted Hazelnuts

Chef's Selection Oysters on the Half Shell, Mignonette, Cocktail Sauce & Lemon | M/P

Sautéed Foie Gras, Yorkshire Pudding, Pitt Beef & Onion Gravy | 10 supplement

Potato Gnocchi, Smoked Lamb, Charred Red Onion & Radicchio, Balsamic Butter

ENTRÉES

Seared Maine Sea Scallops, Smoky Rice, Bacon Dressing & Country Ham Emulsion | 35

British Fish & Chips, Beazly Beer Batter, English Peas & Tartar Sauce | 25

Autumn Olive Farm Pork Chop, Grilled Honey Crisp Apples & Bacon Dressing | 32

6oz Dry Aged Cheeseburger, Onion Jam, Smoked Bacon, Muenster, Special Sauce | 23
Served with Bistro Fries

Goat Cheese Ravioli, Roasted Mushrooms, Butterscotch Squash, Brown Butter & Sage | 26

5oz Eastern Shore Lump Crab Cake, Baltimore Slaw | 35

Catch of The Day | M/P

Steak Frites, Garlic & Parsley Butter, Homemade A1 Sauce & Bistro Fries

44 Farms 8oz Prime Flank Steak | 35

Featured Steak | M/P

ACCOMPANIMENTS

Braised Collard Greens, Smoked Duck Neck & Pepper Flakes | 6

Candied Sweet Potatoes & Pumpkin | 8

Side Salad, Ginger-Lime Vinaigrette | 9

Bistro Fries, Maldon Sea Salt, Truffle Parmesan or Poutine Style | 9

Roasted Mokum Carrots & Turnips, Saffron Aioli | 6

Yukon Gold Garlic Mashed Potatoes | 6

Smoky Jasmine Rice with Scallion | 7

DESSERTS 12

Dark Chocolate Mousse Cake, Milk Ice Cream & Orange Caramel

Maple-Bourbon Crème Brûlée, Pecan Short Bread

Rocky Road Sundae, Candied Virginia Peanuts

Sticky Toffee Pudding, Toffee Sauce, Earl Grey Whipped Cream

Local Apple-Pear-Cranberry Crumble, Vanilla Ice Cream

Amber Croom Smith Island Cake

Artisanal Cheese Board | 8 supplement

— OUR MARYLAND PARTNERS —

AUTUMN OLIVE FARMS - BLACK ROCK ORCHARD -
CHARLOTTETOWN FARM - CHESAPEAKE FARM TO
TABLE - CUNNINGHAM'S BAKERY - KARMA FARM -
SAVAGE STEAKS - THE BREWER'S ART - THE
BUTCHER'S MARKET - THREAD COFFEE

— 205 E BIDDLE STREET BALTIMORE, MD —

@MAGDALENABALTIMORE



Magdalena

A MARYLAND BISTRO

CONCOCTIONS AND POTATIONS

BEFORE

On the Half Shell | 18

Vodka, Fresh Chesapeake Oyster Juice, Vermouth, Egg White

Bawlmer `75 | 14

Gin, Lemon, Pear Nectar, Pink Peppercorn, Sparkling Wine

Under the Boardwalk | 14

Bourbon, Apple Butter, Black Walnut & Bitters

DURING

The Oriole | 16

Tequila, Mezcal, Apple Cider Vinegar, House Tamarind Syrup, Citrus

The Raven | 16

Butterfly Pea Light Rum, House Syrup, Lime

The Sherry Baby | 18

Cream Sherry, PX Sherry and Blended Scotch

AFTER

Charm City Cookie | 18

House Berger Cookie Vodka, Half & Half

County Churn | 14

Brown Butter Fat Washed Rum, Cardamom Bitters, Cinnamon, Maldon

Wake Up Call | 14

Thread Espresso, Luxardo Amaretto, Anisette di Calabria

PROHIBITIONIST

Carrot Dashi | 11

Carrot, Dashi, Lemon

Farm to Table | 11

Honeynut Squash, Seedlip Spice 94, Coconut Creme, Citrus

Mt. Vernon Mule | 11

Local Apple Cider, Maple Syrup, Apple Cider Vinegar, Q Ginger Beer

GRAIN TO GLASS, BOTTLE, OR CAN

Draft - Hofbräu Maibock | 8

Draft - Flying Dog Brewery "Raging Bitch" Belgian IPA | 10

Draft on Deck | Flying Dog K-9 Winter Warmer English Ale

Draft on Deck | Dogfish Head Campfire Amplifier Milk Stout

DuClaw Brewing Co. Regular Beer | 7

Jailbreak Brewing Company The Infinite Amber Ale | 8

Key Brewing Co. Positive Mental Attitude Pilsner | 8

Yards Brewing Company Jefferson's Golden Ale | 8

Coors Edge Non-Alcoholic Brew | 5



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FROM THE VINEYARD

LaLuca Prosecco Superiore, NV | 17

Pommery "Pop" Rosé, NV | 22 (187 mL)

Laurent Perrier "La Cuvée" Brut, NV | 45 (187 mL)

Giacometti Patrimoneo Vermentino, 2018 | 15

Lafond "Clos Fussay" Sauvignon Blanc, 2018 | 17

Schieferkopf Riesling Trocken-Sec, 2016 | 18

Moshin "Westside Crossing" Chardonnay, 2016 | 18

Passionate "Del Mono" (Malbec/Syrah), 2018 | 16

Mähler-Besse Cheval Noir, 2016 | 17

Iris Vineyards Pinot Noir, 2015 | 17

Scholar + Mason Cabernet Sauvignon, 2016 | 19

Full Wine List Available Upon Request

FROM THE STILLS

Fuyu Small Batch, Japan | 15

Willett Family Estate Small Batch Rye, USA | 20

Glenmorangie Cadboll Estate, Scotland | 30

Resilient Barrel #181 Straight Bourbon, USA | 30

Chivas Regal Ultis Blended Malt, Scotland | 65

The Macallan Estate Reserve, Scotland | 95

Full Whiskey List Available Upon Request