



CAVIAR SERVICE | 185

TODAYS BREAD FOR TWO | 6

SEAFOOD PLATTER: MARINATED MUSSELS, CURED HAMACHI,
CHESAPEAKE OYSTERS, SHRIMP COCKTAIL | MARKET PRICE

APPETIZERS

Grilled Gulf Shrimp, Rice Grits, Marinated Green Tomatoes, Virginia Ham Dashi, Fresno Chili | 21

Whitefish Croquettes, Karma Farm Peperonata | 14

Burrata with Squash Marmalade, Gooseberries, Karma Farms Beets, Pluots, Almonds, Citrus Vinaigrette | 17

Seared Foie Gras, Local Peaches, Mustard Seed, Brioche & Truffle | 28

Roasted Delicata Squash, Confit Sweet Potato, Spiced Pepitas, Goat Cheese, Smoked Squash Aioli | 17

Salad of Karma Farms Greens, Shaved Vegetables & Garden Herbs | 18

Local Peach, Bitter Greens, Pickled Onion, Spiced Pecans, Snow Camp Goat Cheese & Dijon Vinaigrette | 17

Roasted Potato Soup, Toasted Hazelnut, Curry Oil | cup 7, bowl 13

ENTRÉES

Roasted Berkshire Pork Chop, Figs, Apples, Bacon, Pearl Onions, Goat Cheese, with Port Jus | 31

Seared Scallops, New Potatoes, Stewed Tomatoes & Basil Aioli | 34

Fillet of Halibut, Creamed Summer Corn, Chanterelles & Cherry Tomatoes | 38

Pan Roasted Loin of Lamb, Parmesan White Beans, Braised Carrots, Salsa Verde | 40

Summer Vegetable Bucatini, Truffle Butter & Crispy Poached Egg | 28

8oz Waygu Burger, Lissome Cheese, Caramelized Mushrooms, Sesame Bun, Served with House Cut Fries | 21

Peppered 10oz New York Strip Steak -or- Painted Hill Farms 14oz Ribeye,
Roasted Local Peach Stuffed with Blue Cheese & Balsamic Roasted Onion | 45 / 85

SIDES

House Cut French Fries – Sea Salt or Truffle Parmesan | 9

Blistered Shishito Peppers, Ancho Aioli | 9

Sauteed Summer Squash & French Beans, Karma Farm Tomato, Dill | 9

– 205 E BIDDLE STREET BALTIMORE, MD –

@MAGDALENABALTIMORE





SIGNATURE COCKTAILS

BEFORE

Local Peach White Sangria | 16

White Wine, Local Peach Pureé, Peach Liqueur, Citrus, Triple Sec, Sprite

Bistro '75 | 18

Gin, Lingonberry Preserves, Lemon, Sparkling Wine

Laws & Lillies | 18

Uncle Nearest 1856, House Triple Crown Syrup, Lemon Bitters, Ramazzotti Aperitivo Rosato

DURING

Fasten Your Seatbelt | 18

Bourbon, Aperol, Averna Amaro, Vieux Carré Rinse

Cultural Center Express | 16

Mezcal, House Habanero Shrub, House Vanilla Syrup, Pineapple, Lime

AFTER

The Penn Line | 16

Elderflower Liqueur, Torres Orange, Dominique Brandy, Lemon

40-Year Old Martini | 18

Tito's Vodka, Grams 40 Year Old Port, Maple Simple Syrup

NON-ALCOHOLIC SIGNATURE COCKTAILS

Espresso No-Tini | 11

Thread Espresso, Vanilla-Orange Syrup, Half & Half

Passionate Spark | 11

Passion Fruit Purée, Citrus, Q Club Soda

WINE AND WHISKEY LISTS AVAILABLE BY REQUEST

— 205 E BIDDLE STREET BALTIMORE, MD —

@MAGDALENABALTIMORE





FROM THE VINEYARDS

Piper Sonoma Blanc de Blancs, NV | 16

Piper Sonoma Brut Rosé, NV | 17

LaLuca Prosecco Superiore, NV | 17

Iris Vineyards Pinot Gris, 2017 | 15

Newton Skyside Chardonnay, 2016 | 16

Claude Lafond "Clos Fussay" Sauvignon Blanc, 2018 | 17

August Kessler "R" Reisling Kabinett, 2018 | 17

Stonestreet Estate Vineyards Chardonnay, 2014 | \$30

Mazzie, Badiola Toscana, 2019 | 15

Monte Degli Angeli Pinot Noir, 2018 | 15

Domaine de Nizas Rosé, Languedoc, 2020 | 16

Oberon Cabernet Sauvignon, 2018 | 17

Wine Guerrilla Zinfandel, 2012 | 20

Bodega Elias Mora "Descarte", 2012 | 30

Full Wine List Available Upon Request

GRAIN TO GLASS, BOTTLE, OR CAN

Draft - Key Brewing This Ain't No Picnic Imperial Stout | 10

Draft - Jailbreak Brewing Feed the Monkey Hefeweizen | 10

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

— 205 E BIDDLE STREET BALTIMORE, MD —

@MAGDALENABALTIMORE

