

THE COUNTY CORK WINE PUB



Carroll County Restaurant Week

Aug 12th – Aug 19th

3 Course Prix Fixe Dinner Menu \$32.18

Soup and Salads

Chilled Caesar Salad *

Cracked pepper, shaved parmesan, crostini

Watermelon Salad*

Grilled, chilled watermelon with mixed greens, feta, rosemary cider vinaigrette, and spiced almonds.

Tomato Gazpacho*

Heirloom tomatoes with white grape honeysuckle sorbet

The House *

Mixed greens, cucumber, carrots, tomatoes, balsamic honey dijon.

Appetizers

Pesto Cheesecake*

House cured salmon tartare, crème fraiche, pickled red onion.

Crispy Thai Shrimp*

Crispy shrimp tossed in thai mayo, topped with orange zest aioli and sesame seeds.

Spanish Style Mussels *

PEI Mussels, chorizo, spicy tomato fume, cilantro oil.

Goat Cheese Souffle

Twice baked goat cheese souffle, grilled peaches, red pepper coulis, pistachios.

Entrees

Chipotle Rubbed Bistro Tenderloin*

Sliced bistro tenderloin with cactus potato gratin and jicama slaw.

Smoked Chicken Breast*

Tea smoked breast of chicken over julienne vegetables, basmati rice and spring onion cream.

Eastern Shore Crabcakes

Eastern Shore style crab cakes, butter poached asparagus, creamed corn and chili oil.

Salmon Rosettes*

Baked salmon, grilled cauliflower mash with Laurel bay vinaigrette and warm sweet potato salad

Housemade Gnocchi

Summer squash, zucchini, heirloom tomatoes, shaved parmesan, red wine butter sauce.

Creamy Shrimp n Grits*

Stone ground pimento cheese grits, green tomatoes, bacon, white wine pan sauce.

*Gluten Free or can be prepared Gluten Free