

MICHAEL'S *Cafe*

DINNER PRIX FIXE MENU

47.00 | PP

includes coffee, iced tea, and soda.

STARTERS

(choose 1 per/person)

FRIED BRUSSELS

gold fever, bleu cheese dressing & crumbles, scallions

FARMER'S SALAD

local Spring & spicy greens, radish, heirloom tomato, sourdough croutons, lemon-dijon vinaigrette

CAESAR SALAD

'Grana Padano', herb croutons, creamy garlic-parm dressing

VEGETABLE CRUDITE

add cheese +4/person

ADDITIONAL FAMILY-STYLE STARTERS FOR THE TABLE

+15/per order

FRIED CALAMARI

cherry peppers, grilled lemon, basil, thai sauce

TALULA FLATBREAD

San Marzano tomato sauce, N'duja, mozzarella, romano-parm blend, hot honey, basil

CHESAPEAKE CRAB DIP

lump crab, white cheddar, scallion, sourdough, vegetable crudité

SOUPS

MD CRAB

mixed vegetables, spicy tomato broth, lump crab
+6/person

SPLIT-LEVEL

the best of both worlds
+7/person

CREAM OF CRAB

sherry, jumbo lump crab
+8/person

MAIN COURSE (choose up to 3 entree selections)

from the land

STEAK AU POIVRE

Creekstone Prime bavette steak, peppercorn crust, cognac-cream sauce

CHICKEN FRANCAISE

lemon-butter & white wine pan sauce, bucatini, capers, parsley

CAULIFLOWER STEAK

sous vide then grilled, romesco & chimichurri | V

from the sea

CRAB CAKE

all jumbo lump crab, lemon aioli

HERB-CRUSTED SALMON

mustard sauce, fresh lemon & dill

STUFFED SHRIMP

U-10 gulf shrimp stuffed with crab imperial, grilled asparagus

SIDES

(choose up to 2 per/party)

RED BLISS POTATOES

roasted, herbed & butter

TUSCAN GREEN BEANS

crispy shallot, lemon-dijon vinaigrette

ANSON MILLS GRITS

old fashioned yellow grits, pepper jack & cheddar, herb butter, chives

SEASONAL SUCCOTASH

DESSERT

(choose up to 1 per/party)

LEMON BAR

lemon curd & zest, buttery shortbread crust

NY-STYLE CHEESECAKE

seasonal compote, whipped cream

BROOKIE

1/2 brownie, 1/2 chocolate chip cookie

Events over (30) guests will be required to submit an entrée selection count (7) days prior to the event and or make only (1) entrée selection per course.