

# MUSSEL BAR & GRILL

## STARTERS

### French Onion Soup

Vidalia Onion, Gruyere Cheese, Garlic Croutons

### Blue Crab Cheese Dip

Old Bay Cream Cheese, Toasted Country Bread

### Caesar Salad

Anchovies, Garlic Croutons, Parmesan Cheese

### Roast Beet Salad

Yellow and Red Beets, Orange, Apricot, Mixed Greens, Shallot Vinaigrette, topped with Goat Cheese

### Margherita Pizza

Buffalo Mozzarella, Pienolo Tomato Sauce, Parmesan, Fresh Basil

### Mushroom Bacon Pizza

Bacon, Mozzarella, Parmesan, Arugula, Truffle Vinaigrette, Wild Mushroom

### 1/2 Dozen Oysters

Chesapeake or Chincoteague

## SIDES.....+\$6

### Fried Cauliflower

### Mac 'n' Cheese

### Crispy Brussel Sprouts

## FRIES

### Classic +5

### Sweet Potato +5

### Truffle +6

# FALL RESTAURANT WEEK MENU

\$35 per person, choice of three courses  
(either Entrée or Mussels)

## ENTREES

### Shrimp & Lobster Mac 'n' Cheese +5

Three Cheese Mornay, Roasted Broccoli

### Short Rib Carbonnade

Mashed Potato, Braising Jus, Green Beans

### Grilled Filet Mignon Steak Frites +5

Herb Butter, Red Wine Jus, Greens

### Grilled Tavern Steak Frites

Herb Butter, Red Wine Jus, Greens

### Pan Seared Salmon

Bacon Potato Cake, Mustard Vinaigrette, Greens

### MB&G Cheese Burger

Lettuce, Tomato, Red Onion, MB&G Special Sauce

### Clam Linguini

Wine Base, Butter, Garlic, Sun Dried Tomatoes, Parsley, Chili Flakes

## MUSSELS

**White Wine:** White wine, Roasted Garlic, Parsley

**Mushroom & Bacon:** Applewood

Smoked Bacon, Forrest Mushrooms, Parmesan, Parsley

**Mediterranean:** Goat Cheese, Merguez Sausage, Harissa Aioli, Smoked Tomato Broth

## DESSERT

### Brown Butter Cake

### Crème Brulee

### Pumpkin Cheese Cake