

*The*  
**OLDE BAR**

**DINNER**  
**SPRING RESTAURANT WEEK**

\$35 per person, Taxes, Tips & Beverages NOT included

**FIRST COURSE**

Choose One

**CRAB & CORN CHOWDER**  
Blue Crab, Guanciale, Lime Crema

**CHEF'S SELECTION OYSTERS**  
Mignonette, Cocktail Sauce,  
Fresh Horseradish

**BUFFALO CAULIFLOWER**  
Buttermilk Ranch, Celery

**TOB CAESAR SALAD**  
Gem Lettuce, Fried Oysters,  
Brown Butter Crisp,  
Garlic Parmesan Dressing

**CRAB FRIES**  
Lump Crab, Lobster Butter,  
Oyster Stout & Cheddar Fondue

**SECOND COURSE**

Choose One

**LOBSTER ROLL**  
Butter Poached Lobster,  
Celery Seed Mayo,  
Split Top Bun, Lemon Garlic Fries

**BAY SCALLOP PAPPARDELLE**  
Asparagus Cream, Speck, Peas,  
Fermented Chile

**SPRING RISOTTO**  
Fava Beans, Wild Mushrooms,  
Sweet Onion, Sarvecchio, Cured Egg

**JEFF'S FRIED CHICKEN**  
Crystal Glaze,  
Cauliflower Slaw, Ranch Dressing,  
Lemon Garlic Fries

**"THE" BURGER**  
6oz House Blend,  
Caramelized Onions, Alpine  
Cheese, Smoked Bacon, Lemon  
Garlic Fries

**DESSERT**

Choose One

**BROWN BUTTER CHEESECAKE**  
Macerated Apples, Speculoos Crust

**CHOCOLATE FLOURLESS CAKE**  
White Chocolate Ganache, Fluff,  
Graham Crumble