

SET MENU *Lunch*

SPRING 2026
MENU - \$45PP

*does not include tax, gratuity/surcharge or beverages

FIRST COURSE

please choose 2 options for your group

Maryland Crab Bisque
fresh parsley

Teddy Kale Salad ^V
strawberry, basil granola, feta cheese

Crispy Calamari
pickled pepper, roasted jalapeño aioli

Crispy Brussel Sprouts ^V
apricot mostarda

Strawberry Prosciutto Toast
goat cheese, fresh strawberries, arugula, extra virgin olive oil

ENTRÉES

please choose 3 options for your group

Artichoke Risotto ^{V GF}
artichoke, parmesan, gouda, lemon parsley gremolata

Roasted Chicken
truffle herb pan sauce, creamed farro, shitakes, spring peas

Pan Roasted Branzino ^{GF}
parsley lemon velouté, asparagus, peas, fingerlings, ramp salsa verde

Steak & Frites ^{GF}
truffle parmesan fries, rocket salad, roasted garlic aioli (served medium)

Chicken Cutlet Sandwich
tomato jam, fresh mozz, cacio e pepe aioli, arugula, served with house salad

DESSERT

please choose 2 options for your group

Chocolate Flourless Cake
tart cherry compote, cognac gelato

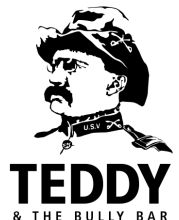
Creme Brulee
fresh berries, house made chantilly cream

Strawberry Cheesecake
whipped cheesecake, angel cake, rhubarb strawberry syrup

Fruit & Sorbet ^{V VG}

GF - Gluten Free
V - Vegetarian
VG - Vegan

Additional Vegan Options Are Available Upon Requests



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A V A I L A B L E L U N C H B E V E R A G E P A C K A G E S

Bottomless Lunch Cocktails

*bottomless mimosas,
bloody marys & sangrias*

(2 hour service)

\$35 per person

Non - Alcoholic Beverages

*orange juice, apple juice, grapefruit juice, regular &
decaf coffee, hot & iced tea, fountain sodas*

(2 hour service)

\$17 per person



TEDDY
& THE BULLY BAR