

Caviar Service | 150

Today's Bread for Two | 7

Seafood Platter | MP

Artisanal Cheese Board | 24



APPETIZERS

Suckling Pig Ravioli, Bacon Marmalade, Toasted Sorghum Broth, Chicharron | 21

Beet & Apple Salad, Benne Tahini, Celery Root, Fig & Apple Harrissa, Pecan Crunch | 16

Smoked Local Catfish Croquettes, Bitter Greens, Absinthe Mustard Aioli | 19

Oysters On The Half Shell, Apple Mignonette, Tarragon Oil, Horseradish | 24

Grilled Gulf Shrimp, Tomato & Peach Romesco, Sungold Tomatoes, Pickled Chilis, Crispy Quinoa | 23

Long Island Pumpkin Soup, Pumpkin Seed Butter, Feta, Fried Cilantro, Pepita Crunch | 14

Char-Grilled Pork Belly, Clam Veloute, Chinese Broccoli, Turnip, Peanuts | 21

Farm Greens, Shaved and Pickled Local Vegetables, Blackberry & Fennel Vinaigrette | 15

Charred Eggplant, Smoked Sweet Potato Yogurt, Fried Peppers, Pecan Gremolata, Pickled Root Vegetables | 17

Mushroom Tartine, Charred Scallion Farmers Cheese, Pernod, House made Bread | 24

Stone Fruit Salad, Grilled Pickled Onion, Spiced Pecans, Goat Cheese, Bitter Green
Raspberry Rhubarb Vinaigrette | 15

ENTRÉES

10oz Strip | 45 or 8oz Tenderloin | 75

Grilled Asparagus & Summer Herb Béarnaise, Balsamic Roasted Onions, Bordelaise Sauce

Seared Viking Village Scallops, Green Tomato Chow Chow, Trinity Vegetables, Corn Milk, Freekeh, Chili Oil | 48

Poached Albright Farm Egg, Triple Seared Mushrooms, Hoppin John, Squash Vinaigrette, Smoked Butter | 28

Koji Marinated Pork Chop, Grilled Apples, Charred Alliums, Braised Greens, Ancho Fig Jus | 38

Wagyu Burger, Heirloom Tomato, Cooper Cheese, Smokey Beef Fat Aioli, Pickled Onion, Lettuce, House Cut Fries | 25

Tomato Water Glazed Grilled Grouper | 45

Three Bean Salad, Sungold Tomatoes, Toasted Almonds, Horseradish Skordalia, Herb Aioli

Duck For Two | 110

Dry Aged Breast, Confit Nugget, Sunny Egg, Crispy Wings, Raspberry BBQ, Cornbread, Duck Liver Mousse

ACCOMPANIMENTS | 9

House Cut Fries

Vegetable of the Moment

Fried Brussels & Fingerling Potatoes, Garlic Mustard Vinaigrette, Pickled Shallot

DESSERTS | 14

Hazelnut Panna Cotta, Basil Marinated Berries, Sweet Pesto, Spiced Hazelnuts

Chocolate Tart, Espresso Mousse, French Vanilla Whip, Cocoa Nib, Raspberry

Strawberry Cake, Yuzu Curd, Whipped Strawberry Jam, White Chocolate

Peach Sundae, Peach Sorbet, Raspberry Ice Cream, Lemon Madeleines, Speculoos

Selection of Ice Cream or Sorbet | Please Ask Your Server For Tonight's Selections

— OUR MARYLAND PARTNERS —

BLACK ROCK ORCHARD — CUNNINGHAM'S BAKERY —
EQUITEA — KARMA FARM — MOON VALLEY FARM —
THREAD COFFEE



— 205 E BIDDLE STREET BALTIMORE, MD —

@MAGDALENABALTIMORE



CONCOCTIONS AND POTATIONS

Stone Fruit Sangria | 16
Local Peach & Apricot, Blended White Wine, Brandy, Elderflower, Velvet Falernum

She Loves Me Still | 21
Uncle Nearest 1884, Clarified Bitter Orange Juice, Magdalena's White Vermouth, Tattersall Amaro, Maurin & Rose Amaro Syrup

Belvedere Rye | 17
Sagamore Rye, Orange Bitters, Lime, Orange Liqueur, Pineapple Tincture

Clover Club | 17
Rye Whiskey, Raspberry Syrup, Vermouth, Fresh Lemon, Egg White

Grandi Flora | 16
Mi Campo Blanco Tequila, Aperitivo Rosato, Rose Water, Lemon, Demerara Sugar, Sparkling Rosé

Gin Thyme Smash | 17
Scrapegrace Gin, Fresh Lime, Muddled Thyme & Cucumber, White Cranberry, House Made Simple Syrup

Nuit Blanche Martini | 20
Neft Pride Vodka, Ras El Hanout & Lemon Vermouth, Elderflower Liqueur

Bradford's Clarified Watermelon Punch | 17
Glenmorangie X, Fresh Juiced Watermelon, Chartreuse, Liquor De Elote, Yuzu, Lime

Mostly Weeds | 18
Por Siempre Sotol, Tequila Reposado, Avese, Sweet Corn Liquor, Dandelion Tincture

PROHIBITIONIST (NON-ALCOHOLIC)

Wild Strawberry & Cucumber Thyme Soda | 11
Cucumber & Thyme Soda, Wild Strawberries, Lemon, Calamansi Vinegar

Fig & Orange Oleo Saccharum | 11
Calimanse Shrub, Cold Pressed Celery Juice, Ginger Beer, Club Soda

FEATURED WHISKEY FLIGHT

Atlas Obscura Flight | 35
Absolo Ancestral Corn (Mexico), Amrut Portonova (India), Milk & Honey In Bloom (Israel), Brenne Small Estate Cognac Cask (France)

Ardbeg Special Releases | 50
Ardbeg "Blaaack" Single Malt, Ardbeg Drum, Ardbeg Supernova, Ardbeg Kelpie

Full Whiskey List Available Upon Request

GRAIN TO GLASS

Brewers Art Penguin Pils | 7

Flying Dog Kujo Cold Brew Coffee Porter | 8

Yards Summer Crush-Citrus Wheat Beer | 7

Monument City 51 Rye IPA | 6

Key Brewing Co. Positive Mental Attitude Pilsner | 8

Yards Brewing Co. Jefferson's Golden Ale | 8

Bell's Amber Ale | 8

Coors Edge Non-Alcoholic Brew | 5

FROM THE VINEYARD, BY THE GLASS

Jansz, Premium Cuvée Brut, Tasmania, Australia (NV) | 16

Jansz, Premium Cuvée Brut Rosé, Tasmania, Australia (NV) | 17

Champagne Collet, Brut, Ay, France (NV) | 25/glass

Bodega Garzón, Albariño Reserva, Maldonado, Uruguay 2021 | 14

August Kessler "R" Reisling Kabinett, 2020 | 15

Emmolo Sauvignon Blanc, Napa Valley/Solano County 2021 | 16

Joseph Drouhin, Chardonnay, Saint-Véran, France 2020 | 17

Ridge, Chardonnay, Santa Cruz Mountains 2014 | 35/glass

Domaine François Villard, Les Terrasses du Palat, Condrieu 2014 | 50/glass

Herdade Do Rocim, Mariana Rosé, Portugal, 2021 | 15

Viña Real Rioja Crianza 2017 | 16

Saint Cosme, Cotes-du-Rhone, Rhone Valley 2020 | 15

Argyle, Pinot Noir, Willamette Valley 2020 | 16

Alexander Valley Vineyards, Cabernet Sauvignon 2019 | 18

Bodegas Elias Mora, Descarte, Tinta de Toro 2012 | 30/glass

Château Lassègue, Grand Cru, Saint-Émilion | 65/glass

Full Wine List Available Upon Request



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