

Dear Charles


BALTIMORE RESTAURANT WEEK

2 FOR \$25 LUNCH

(PLUS TAX & GRATUITY)

Available Monday - Friday 11 AM - 3 PM

PAIR ANY SANDWICH:

Brie Grilled Cheese 
Caramelized onion, cranberry
fig spread, sourdough

Grilled Chicken
Brie, apple, arugula, honey,
baguette

Charles Burger
Smoked bacon jam, cheddar,
lettuce, pickles, potato roll

Spicy Shrimp
Shaved cabbage, cilantro,
sriracha aioli, baguette

Hot Roast Beef
Pickled red onion, beer cheese,
horseradish sauce, hoagie roll

Roast Turkey BLT
Bibb lettuce, heirloom tomato,
garlic mayo, multigrain

The Village Cubano
Smoked ham, bacon, pickle,
dijon mustard, gruyere, brioche


WITH YOUR CHOICE OF SOUP OR ANY OF THE FOLLOWING SALADS:



Cup of Soup of the Day

Cup of Clam Chowder

Chop Salad  
Romaine, broccolini, roasted
red peppers, chickpeas,
pepperoncini vinaigrette

Classic Caesar
Romaine, Parmesan, pecorino
crouton, Caesar dressing

Bibb Lettuce 
Red grape, honey crisp apples,
gorgonzola, spiced walnuts,
honey vinaigrette

Farm Lettuce  
Mesclun greens, beets, goat
cheese, acorn squash, pepitas,
citrus vinaigrette



VEGAN

VG VEGETARIAN



GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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BALTIMORE RESTAURANT WEEK

2 COURSE DINNER FOR \$35

3 COURSE DINNER FOR \$45

(PLUS TAX & GRATUITY)

Available Monday - Sunday 3:30 PM - 10 PM

APPETIZERS

CHOICE OF 1

Crispy Brussels Sprouts

Bacon, balsamic glaze,
Parmesan

Mussels

White wine, butter, garlic,
grilled bread

Tuna Tartare

Grilled pineapple, sweet
chilies, sesame, kimchi, fried wontons

Calamari

Pepperoncini aioli,
cherry peppers, lemon

Chicken Wings (6)

Old bay or Buffalo, pickled
vegetables, blue cheese

Baked Mac & Cheese 

Lemon herb breadcrumbs

ENTRÉES

CHOICE OF 1

Sesame Rice Bowl  

Roasted squash, spicy
chickpeas, carrot salad,
sesame vinaigrette

Potato Gnocchi 

Wild mushrooms, Swiss
chard, whipped ricotta

Crab Cake Platter + \$15

Two crab cakes, white bean
ragu

Charles Burger

Smoked bacon jam, cheddar,
lettuce, pickles, potato roll,
fries

Roast Chicken 

Pomme puree, green beans, jus

Fish & Chips

Hand-battered cod, tartar
sauce, malt vinegar,
charred lemon

DESSERTS

CHOICE OF 1

Ice Cream or Sorbet 

Flourless Chocolate Cake 

Marshmallow, graham cracker
streusel, smoked chocolate sauce

Chocolate Coated Peanut

Butter Mousse 

Peanut brittle

Lemon Tart 

Chantilly cream



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BALTIMORE RESTAURANT WEEK

\$35 BRUNCH

(PLUS TAX & GRATUITY)


Available Saturday & Sunday 7 AM - 3 PM


Pastry basket for the table

Choice of any cocktail, mocktail, beer or wine by the glass


ENTRÉES

CHOICE OF 1

Strawberries & Cream
French Toast 
Brioche, strawberries,
whipped cream cheese

Buttermilk Pancakes 
Choice of original, chocolate
chip, blueberry, or banana

“The Study” Breakfast
Two eggs, choice of bacon or
maple sausage, home fries, toast


Avo Toast 
Sourdough, soft boiled egg,
crispy shallots, breakfast
radish, home fries


Eggs Benedict
Served with dressed greens
Traditional, Norwegian, or
wild mushroom and spinach

Smoked Salmon Bagel
Chive and onion cream cheese,
red onion, capers, dill,
dressed greens

Charles Burger
Smoked bacon jam,
cheddar, lettuce, pickles,
potato roll, fries

Steak & Egg +8
10oz Dakota strip, choice
of eggs, home fries

Shrimp & Grits 
Sautéed shrimp, fried eggs,
crisp pancetta, mushrooms,
creamy goat cheese grits

Brie Grilled Cheese 
Caramelized onion, cranberry
fig spread, sourdough, fries



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