

# The Yard **DINNER**

est. 1985

110 SOUTH EUTAW STREET, BALTIMORE, MD 21201 | 410-209-2853

## SNACKS & SOCIAL SHARING

- Mussels** Bacon, pernod, country toast 13
- Fried Crab Cake Balls** Corn, arugula, mustard aioli 18
- Crab Pretzel**  
Jumbo pretzel, Maryland crab, Old Bay cream cheese 15
- Chicken Wings**  
Sauces: Mambo, Old Bay, Honey Old Bay, or Buffalo sauce 15
- Sundried Tomato Hummus Platter**  
Carrots, Peppers, Cucumbers, Radish, Celery, Olives, Flatbread, Feta 13
- Crab Chowder** 9
- French Onion Soup** Gruyere and sourdough 7
- Chicken Quesadilla**  
Chipotle braised chicken, cilantro, caramelized onions, peppers 13
- Crispy Calamari** Chipotle aioli 13
- Old Bay Chips and Dip**  
French Onion Dip 6

## EAT YOUR GREENS

- GF Wedge Salad**  
Bacon, tomato, blue cheese, egg, ranch dressing 14
  - Grain Bowl**  
Barley, brown rice, quinoa, tomato, avocado, whipped herb goat cheese, roasted cauliflower, citrus vinaigrette 13
  - Caesar Salad** Romaine, torn sourdough croutons, Parmesan 13
  - GF Mixed Greens and Herbs**  
Radish, pickled onion, herb vinaigrette 10
  - GF Farmers Salad**  
Mixed field greens, pickled beets, cranberries, pumpkin seeds, carrots, citrus vinaigrette 13
- Add to your greens: Bell & Evans chicken 6, shrimp 7, salmon 9, crab cake 12

## SIDES

- GF Crispy Brussels Sprouts** Maple gastrique, pumpkin seeds, gremolata 6
- Sweet Potato Fries** powdered sugar, sea salt, herbs 6
- French Fries** 6
- GF Vegetable of the Day** 6
- 5 Cheese Mac & Cheese** 9

Consuming Raw or Undercooked Meat, Poultry or Seafood may increase your risk of Food Borne Illness.  
A 18% service charge will be added to parties of 6 or more.

**GF** - Gluten Free

### Executive Chef Anthony Gitangu

Chef Anthony Gitangu moved from Kenya where he found his love for cooking at the tender age of five, watching his mother cook for the family. In simple conversation with Chef Anthony, one begins to understand how his passion for food comes from his heart. Chef Anthony has a true appreciation for food and uses seasonal and locally grown, farm fresh ingredients in every meal.

## HANDHELDS


- All handhelds served with choice of seasoned seashore fries, sweet potato fries or side salad
- Cubano**  
Pulled pork, ham, Swiss, pickles, grain mustard, ciabatta bread 16
  - Roasted Turkey BLT**  
House roasted turkey, bacon, tomato, lettuce, herb aoli, wheat bread 14
  - Short Rib**  
Braised short ribs, horseradish, pickled red onion, arugula, provolone, ciabatta bread 16
  - Southwest Black Bean Burger**  
Avocado, chipotle aioli, lettuce, tomato, brioche bun 14
  - Crab Cake**  
Lettuce, tomato, tartar sauce, brioche bun 18
  - Old Fashioned Fried Chicken**  
Lettuce, tomato, mustard aioli, brioche bun 15
  - Grilled Angus Beef Burger**  
Amber 16 cheddar cheese, lettuce, tomato, onion, bacon, brioche bun 15

## ENTREES

- Crab Cakes**  
Fried fingerling potatoes, roasted vegetables, tartar sauce 36
- GF Seared Sea Bass**  
Roasted broccolini, tomato jam, saffron-butter sauce 34
- Braised Short Rib**  
Red wine demi glaze, potato puree, braised greens 28
- GF Seared Scallops**  
Tomato jam, potato puree, arugula 26
- GF Seared Salmon**  
Lentils, roasted vegetables, citrus vinaigrette 28
- GF Roasted Chicken**  
Grits, braised greens, pan jus 22
- Pasta Alfredo** 14  
Add to your pasta: Bell & Evans chicken 6, shrimp 7, salmon 9, crab cake 12
- Mushroom Ravioli**  
Wild mushrooms, arugula pesto, tomato ragu 22
- NY Steak**  
NY Strip Steak, 10 oz., fingerlings, vegetable of the day, red wine demi glaze 30

## SOMETHING SWEET

- GF Root Beer Float**  
Vanilla ice cream, Mug root beer 6
- GF Moorenko's Ice Cream**  
Chocolate, vanilla bean, peanut butter 6
- Cheesecake**  
Raspberry sauce, whipped cream 6
- Brownie Sunday (GF)**  
Chocolate syrup, vanilla ice cream, whipped cream, cherry 6
- Toffee pudding**  
Vanilla ice cream 6

We proudly serve  coffee