

PDR Lunch Menu

soup or salad (choice of one)

tomato soup, parmesan puff, basil

maryland crab chowder, smoked corn, house made oyster crackers

apropoe's leaf greens, baby lettuce, sunflower sprouts, sheeps milk cheese, radishes, pears, pickled red onions, kalamata olives. (ranch/blue cheese/lemon vinaigrette/olive oil & balsamic)

caesar salad, baby romaine lettuce, parmesan croutons, house made ceaser dressing

entree (choice of one)

maryland crab cake, corn relish, spinach, lemon chive aioli, sorrel greens

roasted atlantic salmon, braised faro risotto, spinach, caper lemon brown butter

apropoe's roasted chicken (gf) fingerling potato hash, baby spinach, chicken jus

poe burger, apple wood smoked bacon, caramelized onions, white cheddar, wild mushrooms, tomato, bibb lettuce, herb fries

margherita pizza tomatoes, buffalo mozzarella, basil

Desserts

(chefs choice family style)

2 Course Lunch - 26 per person +

3 Course Lunch - 35 per person +

Prices include soda, iced tea, or coffee
18% service charge and applicable tax
will be added

Lunch menu available from 11am-2pm

(Please allow for additional service time on this menu
as first course is ordered the day of the event)

executive sous chef Kiran Kumar
assistant sous chef Edgadiel Ramos

Prior to ordering, please inform your server if anyone
in your party has a food allergy.

We use organic and/or locally grown products
whenever possible.

Baltimore Marriott Waterfront

700 Aliceanna Street

Baltimore M.D. 21202

410-895-1879

apropoesharboreast.com

PDR Dinner menu

soup(choice of one)

tomato soup, parmesan puffs, basil

maryland crab chowder, smoked corn, house made oyster crackers

salad (choice of one)

apropoe's leaf greens, baby lettuce, sunflower sprouts, sheeps milk cheese, pickled red onions, radishes, pears, kalamata olives
(ranch/blue cheese/lemon vinaigrette/olive oil & balsamic)

caesar salad, baby romaine lettuce, parmesan croutons, house made ceaser dressing

entree (choice of one)

maryland crab cakes, corn relish, spinach, lemon chive aioli, sorrel greens

roasted atlantic salmon, braised faro, butternut squash, fresh garbanzo, carrot, caper lemon brown butter

apropoe's roasted chicken breast (gf) potato hash, baby spinach chicken jus

pan seared bone in ribeye (gf) garlic mashed potato, asparagus, demi

Desserts

(chefs choice family style)

2 Course Dinner - 43 per person ++

3 Course Dinner - 52 per person ++

4 Course Dinner - 62 per person ++

Prices include soda, iced tea, or coffee
18% service charge and applicable tax
will be added

Dinner menu available from 5pm-10pm

(Please allow for additional service time on this menu as
first course is ordered the day of the event)

executive sous / chef Kiran Kumar
assistant sous / chef Tyler Newell

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in your party has a food allergy.

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whenever possible.