

## salads & soups

### ◆ GARDEN

Hot house greens, cherry tomatoes, carrots, and cucumbers. 6.50

### ◆ MICHIGAN

Hot house greens, candied walnuts, dried cherries, white cheddar. 6.50

### ◆ GRILLED ROMAINE

Bleu cheese, cherry wood bacon, tomato, croutons, & white balsamic vinaigrette. 6.50

### PEAR & BUTTERNUT

Field greens, butternut squash, bacon lardons, fresh sage, and pear. Pear vinaigrette. 6.50

### FOREST MUSHROOM SOUP

Cream soup with assorted mushroom blend.  
Cup 4.95 / Bowl 6.50

### ◆ FRENCH ONION

Seven-onion soup, beef consommé, Swiss cheese, crouton, and haystack onions.  
Cup 4.95 / Bowl 6.50

### AUSTRIAN STEAK GOULASH

Beef stew, onion, tomato, potato, and paprika.  
Cup 4.95 / Bowl 6.50

### CHEF-INSPIRED SOUP

Seasonal ingredients prepared fresh daily.  
Cup 4.95 / Bowl 6.50

## small plates

### SMALL PLATE SAMPLER

Artichoke bake, Calamari, Coconut Shrimp, and Five Cheese Bread. Enough for 4 to share. 24.95

### CALAMARI

Rings and tentacles dusted in seasoned flour, fried and served with remoulade sauce. 8.95

### FIVE-CHEESE BREAD

French bread with a five cheeses and herbs, served with a basil marinara sauce. 6.95

### ◆ ARTICHOKE CHEESE BAKE

Artichoke and Neufchatel cheese baked and served with crisp sea salt pita chips. 8.95

### CHEESE FONDUE

Warm Gruyere and cherry brandy. Served with pretzel bites, summer sausage, and grapes. 11.95

### ◆ JUMBO SEA SCALLOPS

Diver scallops, wrapped in cherry wood bacon and served atop asparagus risotto. 13.95

### COCONUT SHRIMP

Lightly dusted and deep-fried, served with horseradish marmalade. 12.50

### MARYLAND CRAB CAKES

Crab claw meat with the perfect mix of the finest ingredients. Served with a cucumber slaw. 12.95

### THE LUDWIG

Spaetzle dumplings sautéed with cherry wood bacon, spinach, and Swiss cheese. 8.50

◆ Can be prepared Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness

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