

Scallions

Let's Begin

Tapas Platter

Tabouli, hummus, falafel and grilled shrimp salad. Served with naan 14

Guacamole Brie Melt

French baguette filled with guacamole and sundried tomatoes topped with brie cheese and herbs 10


Scallions Flatbread

Grilled flatbread, caramelized onions, artichokes, kalamata olives, melted havarti, arugula and balsamic reduction 11


Spinach-Artichoke Dip

With grilled naan and flatbread crackers 9


Polenta and Mushrooms

Grilled polenta rounds, roasted mushrooms and shaved parmesan 12 


Caprese

Vine ripe tomatoes, sliced mozzarella, pesto, balsamic reduction 12 

Fried Green Tomatoes

With sweet sriracha dipping sauce 10 

Hummus

With grilled naan 9 

With crudite 9  

Falafel


With sweet Thai chile sauce 9 

 = GLUTEN FREE  = VEGAN

Scallions

A Well Dressed Salad


Chicken & Sundried Tomato Salad

Grilled chicken, sun dried tomatoes, red onion, roasted red peppers, kalamata olives and walnuts served on greens with our house vinaigrette 14 


Souvlaki Salad

A salad of grilled marinated chicken, chopped romaine, red onion, kalamata olives, tomatoes and feta cheese on grilled naan with tzatziki sauce 14

Citrus Duck Salad

Baby spinach, dried cranberries, oranges, pecans, goat cheese and duck leg confit with a sweet poppyseed dressing 17 


Steak Salad Tanner

Sliced steak over romaine and spinach with artichokes, plum tomato, red onion, crumbled bleu cheese and house vinaigrette 17 



Crabcakes & Greens

Two grilled Maryland crabcakes over vinaigrette dressed greens with sliced tomato, cucumbers and a creamy roasted red pepper sauce 15



Citrus Salmon

Grilled salmon filet over arugula with fresh berries, goat cheese, pecans, and a citrus vinaigrette 17 

Farm Stand Salad

Grilled eggplant, portobello mushrooms, chickpeas, roasted tomatoes, roasted red peppers, beets and pine nuts over arugula, with extra virgin olive oil and balsamic reduction 14  

Quinoa Salad

Quinoa, mango, scallions, red onion, red pepper and cilantro tossed with sweet chile vinaigrette over baby spinach with roasted beets and a dollop of mashed avocado 14  

Add French Baguette 3. Add Grilled Naan 2.


 = GLUTEN FREE  = VEGAN

Sca^{ions}


Dinner

Served with Dinner Salad and Naan


Kobe Flatiron Steak

A marinated 10 oz. steak with mashed potato, roasted baby carrots, and a rosemary demi-glace 30 



Apricot Pork Chop

Oscar's 12 oz. smoked pork chop with apricot chutney, mashed potatoes, and haricot verts 26 


Wild Mushroom Sauté

A robust mix of wild mushrooms over mashed potatoes with truffle oil, shaved parmesan and haricot verts 23 


Vegan Braised Lentils

Braised lentils with roasted tomatoes, portobello mushroom, roasted baby carrots and vegan roasted garlic aioli 23  

Vegan Romesco Linguine

Roasted vegetable ratatouille and chickpeas over linguine, tossed with romesco and crispy lemon-parsley panko 22 

The Ultimate Falafel

Crispy homemade falafel cake, mashed sweet potatoes, haricot verts and beet puree 23 


 = GLUTEN FREE  = VEGAN

Sca^lions


Dinner

Served with Dinner Salad and Naan

Pan Roasted Cod

Over roasted vegetable ratatouille with grilled lemon
and romesco sauce 23 

Caribbean Salmon

Wild caught Atlantic salmon with fresh pineapple-mango salsa,
wild rice and haricot verts 25 


Sesame Tuna

Seared sesame crusted sashimi grade tuna over a
chilled buckwheat soba noodle salad laced with julienne vegetables,
arugula and sesame soy vinaigrette 24


Roasted Shrimp and Scallop Scampi

Served over garlic and lemon linguine 28

Southwestern Chicken

Pan roasted chicken breasts with a zesty garlic aioli, black bean & corn salsa
with feta, wild rice and crispy tortilla strips 25 

Cherry Duck Legs

Maple Leaf Farms confit duck legs with grilled polenta,
roasted baby carrots and a cherry demi-glaze 26 

Lizzie's Linguine

Pesto tossed linguine with tomato basil marinara and
Maplebrook Farm's burrata 23