



Restaurant Week Menu For Takeout:
Call (540) 904-2350

TABLE
50

Starters

Crab Bisque...6

Maryland style crab dip...10

20% off all wine bottles!

New Orleans style BBQ shrimp...10

Classic Caesar salad with Parmigiano-Reggiano and garlic crostini...5

Mixed baby green salad with roasted red pepper and sunflower seed garnish...5

Main

Inner Harbor crab cake with julienne vegetables, white cheddar grits and Saffron, lemon beurre blanc ...20

Certified Angus Beef ® 6oz Filet Mignon* with garlic mashed potatoes, sautéed asparagus, sauce Diane...25

Ashley Farms rosemary roasted chicken breast
Vegetable couscous and natural jus...18

Cavatappi pasta with vodka tomato sauce and sweet Italian sausage...15

Low country shrimp and grits with tasso ham, crab meat and white cheddar grits...21

* Grilled Salmon over fire roasted vegetables, garlic mashed potatoes and Chicago butter sauce ...21

Beef Stroganoff over pappardelle pasta, filet mignon tips and shiitake mushrooms...20

*Table 50 house ground burger, Wisconsin white cheddar, charred shallot mayo, lettuce, tomato, onion and house cut fries...11

Dessert

Choose from one of our desserts- ask your server for our current dessert list!

There will be a \$20.00 fee for split meals

There will be an automatic gratuity of 20% for parties of six or more people

www.table50va.com



TABLE

50

Choose one from each course:

First Course

20% off all wine bottles!

Crab Bisque

Maryland style crab dip

New Orleans style BBQ shrimp

Cornmeal fried Oysters with Table 50 hot sauce

Classic Caesar salad with Parmigiano-Reggiano and garlic crostini

Mixed baby green salad with roasted red pepper and sunflower seed garnish

Second Course

Inner Harbor crab cake with julienne vegetables, white cheddar grits and Saffron, lemon beurre blanc

Ashley Farms rosemary roasted chicken breast
Vegetable couscous and natural jus

Cavatappi pasta with vodka tomato sauce and sweet Italian sausage

Low country shrimp and grits with tasso ham, crab meat and white cheddar grits

* Grilled Salmon over fire roasted vegetables, garlic mashed potatoes and Chicago butter sauce

Beef Stroganoff over pappardelle pasta, filet mignon tips and shiitake mushrooms

*Table 50 house ground burger, Wisconsin white cheddar, charred shallot mayo, lettuce, tomato, onion and house cut fries

Third Course

Choose from one of our desserts- ask your server for our current dessert list!

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*Items may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness