

Today at the Market
Saturday, August 15, 2026

Soups

Chilled Watermelon Gazpacho
Chilled Cucumber-Avocado Soup
Chilled Vegetable Gazpacho
Chicken Tortilla Soup

Appetizers

Grilled Mango Habanero BBQ Glazed Octopus
charred lemon, warm corn salsa
Southwestern Chicken Empanadas
cilantro aioli
Traditional Deviled Eggs
(9 "halves")
Chesapeake Smokehouse Smoked Salmon
red onions, capers, sour cream
Black Pepper Crusted Pate de Campagne
arugula, onions, caperberries, whole grain whiskey mustard
Jumbo Shrimp Cocktail
cocktail sauce
Korean Chicken Wings
Gochujang
Crispy Chicken Wings
Thai-chili sauce

Salads

Chicken Salad
Curry Chicken Salad
Dill Potato Salad
Lemon Orzo Salad
Tuna Salad
Sweet Corn Chive Salad
Traditional Cole Slaw
Traditional Egg Salad
Village Shoppe Chicken Salad
Caprese Salad

Local Melon & Prosciutto Salad

arugula, toasted pinenuts, mozzarella,
lemon basil vinaigrette

Mixed Green Salad

blueberries, strawberries, chevre, citrus vinaigrette

Roasted Beet Salad

baby arugula, toasted pinenuts, mozzarella, balsamic vinaigrette

Baby Arugula Salad

dried cherries candied walnuts, Danish bleu cheese, balsamic vinaigrette

Hearts of Palm Salad

cucumbers, red onion, tomatoes, parmesan, creamy lemon vinaigrette

Frisee Salad

crispy pancetta, chopped hard-boiled eggs, black truffle vinaigrette

Fresh Fruit Salad

watermelon, blueberries, pineapple, cantaloupe, strawberries, grapes

Light Lunch/Dinner

Greek Chicken Wedge

olives, cucumber, tomato, red onion, feta cheese,
lemon herbal vinaigrette

Birria Beef Tacos

Spanish dipping sauce

Blackened Chicken Romaine Salad

tomato, cucumber, pepper, onion, buttermilk ranch dressing

Salmon Cakes

red pepper remoulade

Black Forest Ham Cheddar Quiche Slice

Sides

Applewood Smoked Chicken Drumsticks

sweet & tangy BBQ sauce

Homemade Mac-n-Cheese

New Orleans Style Maque Choux

Entrees

(entrees are single serve unless indicated otherwise)

Grilled Marinated Black Tip Shark

bok choy, stir fry, ginger wild rice

Blackened Salmon

haricot vert, sweet corn succotash

Pan Seared Bistro Filet

asparagus, mushroom sauté, creamy parmesan gnocchi,
green peppercorn sauce

Chicken Curry

jasmine rice

Italian Beef Meatballs

rice pilaf, parmesan, wild mushroom sauce

Potato Gnocchi

pepper-chive-parmesan cream sauce

White Clam Pasta

fennel, tomatoes, baby spinach, bucatini, garlic-chardonnay sauce

Spinach & Ricotta Stuffed Manicotti

tomato sauce, mozzarella, parmesan

Cajun-Dusted Flank Steak

grilled asparagus, maque choux, coriander-lime butter

Penne Pasta Primavera

summer vegetable, tomato sauce, herbs, parmesan

Pan-Seared Black Bass

baby spinach, Spanish potatoes bravas, saffron aioli

Whole Quiche/Strata

Black Forest Ham Cheddar Quiche

Summer Vegetable Quiche

grilled vegetables, baby arugula, mozzarella
parmesan, garlic custard

Quiche Lorraine

Desserts

German Chocolate Cake

(by the slice)

Chocolate Caviar Cake

(by the slice)

Peanut Butter Mousse Tarts

Peach & Blueberry Galettes

Fresh Baked

Zucchini Nut Bread

Cinnamon Pecan Coffee Cake

Cranberry Orange Scones

Cheddar Biscuits

Baked Sweet & Savory

Chocolate Chip
Gingersnaps
Sugar Cookies
Chocolate Crack Ups
Peanut Butter Cookies
Cowboy Cookies

Fudge Brownies
Fudge Nut Brownies
Blondies

Orange-Pistachio Biscotti
Olive Oil Flatbread
Mini Cheddar Cheese Straws
Old Bay Cheese Straws

Baguette
Brioche Buns
Burger Buns
Ciabatta
Cranberry Walnut Loaf
Croissant
Demi
Hot Dog Buns
Sliced Rye Bread
Sliced Wheat Bread
Sliced White Bread
Sourdough
Sub Rolls

Dips & More

Caramelized Onion Dip
Smoked Bluefish
Lump Crab Dip
Homemade Balsamic Vinaigrette
Homemade Creamy Lemon Vinaigrette
Pimento Cheese Spread
Parmesan Artichoke Dip

Cinnamon Whisky Peanuts
Marcona Almonds
Smoked Almonds
Pistachios
Buttered Peanuts
Corn Nuts
Hot Wasabi Peas
Sesame Sticks
New Orleans Mix
Baltimore Mix
Deluxe Nut Mix
Spanish Cocktail Mix
Vanilla Rum Cashews

Items From The Freezer

25% OFF items in red

SOUPS

Black Bean Soup
Chicken Mulligatawny
Chicken Noodle Soup
Clear Broth Clam Chowder
Cream of Broccoli Soup
French Onion Soup
Hunters stew
Loaded Potato-Cheddar Soup
Minestrone
Seafood Corn Chowder
Split Pea-Ham Soup
Tomato Bisque
Tomato Soup (Vegan)
Tuscan White Bean-Tomato Soup
White Bean Tomato Soup
White Chicken Chili

STOCKS

Veal Broth
Unsalted Chicken Stock
Unsalted Fish Stock

SAUCES-DEMI

Bolognese
Puttanesca Sauce
Tomato Sauce
Curried Chicken-Ragu

APPETIZERS

Clam & Applewood-Smoked Bacon - Stuffed Mushrooms
Crispy Sesame Shrimp
Buffalo Chicken Wings
Jumbo Lump Crabcakes
Corn Maque Choux
Salmon Cakes

ENTREES

Applewood Smoked BBQ Glaze Chicken Thighs
Applewood Smoked BBQ St. Louise Pork Ribs
Applewood Smoked Ham Hock
BBQ Baked Beans
Corned Beef Hash
Crispy Pork Cutlet
Grilled Marinated Beef Kebab
Jumbo Lump Crab Cakes
Lamb Stuffed Cabbage
Lump Crab Cake
Miso Marinated Sticky Chicken
Potato Gnocchi Bolognese
Shrimp-n-Grits
Lump Crab Cakes
Grilled Swordfish

HOMEMADE BAKED ITEMS

Banana Nut Bread
Black Forest Ham & Cheddar Puff Pastry Tart
Cinnamon Pecan Coffee Cake
Pumpkin Pean Cread
Roasted Red Pepper Focaccia
Zucchini Nut Bread
Cheddar Biscuits

Cranberry Orange Scones
Blueberry Muffins
Pain au Chocolat

DESSERTS

Chocolate Peanut Butter Mousse Tart
Lyon Rum Raisin Bread

Artisan Cheese, Charcuterie, Smoked Fish

From the United States

Barn First Creamery Giguere
Von Trapp Oma
Von Trapp Mt Alice
JHF Moses Sleeper
Firefly Farms Merry Goat Round
Cypress Grove Humboldt Fog
Smoking Goose Delaware Fireball
Smoking Goose Stagberry
Brooklyn Cured Salami Mezcal & Lime

From the U.K.

Gubbeen
Cornish Yarg
Mature Red Leicester
Colston Bassett Stilton
Montgomery's Cheddar
Kirkham's Lancashire
Isle of Mull Cheddar
Oglesfield

From Spain

14 Month Artequeso
Montaelva
Monte Enebro
Murcia al Vino
Mama Marisa
Jamon Serrano
Iberico Chorizo
Iberico Jamon & Lomo

From France

Cremeux d'Argental
Mimolette
Pave du Nord
Papillion Roquefort
St. Angel
Comte Sagesse
Soumaintrain
Brie Pommier
Delice de Bourgogne
Morbier
Brebirousse d'Argental
Bleu d'Auvergne

From Holland

Wild Weide Gouda

From Switzerland

AOP Gruyere
Vully Noir
Hornbacher
JUMI Smoked Raclette
Shadow Blossom
Bleu de Combremont
Vacherin Fribourgeois

From Italy

24 Month Parmigiano Reggiano
24 Month Prosciutto di Parma
Hot & Sweet Coppa
Lonzino
Sopprassata
Finocchiona

From Belgium

OG Goat