

**Today at the Market**  
**Saturday, May 16, 2026**

**Soups**

**Chilled Watermelon Gazpacho**  
**Chilled Vegetable Gazpacho**  
**Chilled Cucumber-Avocado Soup**

**Appetizers**

**Crispy Sesame Shrimp**  
blackberry thai chili sauce  
**Italian Meatballs**  
mushroom sauce, parmesan peelings  
**Buffalo Chicken Wings**  
**Korean Chicken Wings**  
sweet & spicy Gochujang sauce  
**Braised Pork Quesadilla**  
chipotle lime cream  
**Roquefort Cheesecake**  
arugula, candied walnuts, balsamic vinaigrette  
**Jumbo Shrimp Cocktail**  
tradition cocktail sauce,  
lemon dill aioli  
**Chesapeake Smokehouse Smoked Salmon**  
red onions, capers, sour cream

**Salads**

**Lemon Dill Shrimp Salad**  
**Spring Turkey Salad**  
**Chicken Salad**  
**Curry Chicken Salad**  
**Lemon Orzo Salad**  
**Potato Salad**  
**Traditional Coleslaw**  
**Traditional Egg Salad**  
**Village Shoppe Chicken Salad**  
**Tuna Salad**  
**Ham Salad**  
  
**Thai Mango Salad**  
toasted cashews, chili-lime vinaigrette  
**Yum Nua**  
Thai beef salad  
**Baby Arugula Salad**  
dried strawberries, chevre, candied almonds  
strawberry-citrus vinaigrette

**Roasted Beet Salad**

baby arugula, blue cheese crumbles, candied walnuts,  
balsamic vinaigrette

**Mixed Greens Salad (1)**

cherry tomatoes, cucumbers, kalamata olives, feta, red onion,  
chickpeas, balsamic herbal vinaigrette

**Mixed Greens Salad (2)**

tomatoes, cucumbers, red onion, mozzarella,  
balsamic vinaigrette

**Fresh Fruit Salad**

pineapple, strawberries, blueberries, blackberries, grapes, watermelon

**Light Lunch/Dinner**

**Grilled Chicken Wedge Salad**

cucumbers, tomatoes, red onion, blue cheese crumbles,  
buttermilk ranch dressing

**Lobster Quiche**

*(by the slice)*

**Sides/Proteins**

**Mac-n-Cheese**

**Entrees**

*(entrees are single serve unless indicated otherwise)*

**Grilled Ribeye for 2**

charred asparagus & tomatoes, scallion  
potato cake, garlic butter

**Applewood Smoked Half Chicken**

coleslaw, grilled asparagus, Alabama BBQ sauce

**Fusilli Pasta Bake**

tomatoes, olives, capers, fresh herbs,  
parmesan

**Grilled Salmon**

spring vegetable sauté, corn pudding, smoked tomato butter

**Shrimp Pad Thai**

toasted cashews, rice noodles, bean sprouts

**Bolognese Pasta Bake**

penne pasta, parmesan, mozzarella

**Asian Pepper Steak**

scallion rice

**Sausage Stuffed Peppers**

mozzarella, parmesan, smoked tomato coulis

**Curry Chicken**

jasmine rice

**Lamb Kofta**

grilled pita bread, tabbouleh and tzatziki

**Whole Quiche**

**Arugula-Vegetable-Chevre Quiche**

caramelized onions, zucchini, squash, peppers,  
tomatoes, mushrooms

**Black Forest Ham-Cheddar Quiche**

caramelized onions

**Lobster Quiche**

applewood smoked bacon, tomatoes, cheddar cheese,  
caramelized onions

**Smoked Salmon Quiche**

spinach, tomatoes, cream cheese

**Lump Crab Quiche**

pancetta, arugula, roaster red & yellow peppers,  
caramelized onions

**Quiche Lorraine**

**Dessert**

**Carrot Cake**

*(by the slice)*

**Fresh Baked**

Cinnamon Pecan Coffee Cake

Banana Nut Bread

Cheddar Biscuits

Cranberry Orange Scones

**Baked Sweet & Savory**

Almond Crack Ups

Lemon Crack Ups

Chocolate Chip Cookies

Cowboy Cookies

Chocolate Crack Ups

Oatmeal Raisin Cookies

Sugar Cookies

Peanut Butter Cookies

Gingersnaps

Fudge Brownies

Fudge Nut Brownies

Blonde Brownies

Garlic Parmesan Crisps

Olive Oil Flatbread

Mini Cheddar Cheese Straws

Old Bay Cheddar Coins

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  
Date-Apricot Toasted Pistachio Spread  
Pimento Cheese  
Parmesan Artichoke Dip  
Lump Crab Dip  
Smoked Bluefish Dip

Homemade Balsamic Vinaigrette  
Homemade Creamy Lemon Vinaigrette  
Black and Blueberry Balsamic Vinaigrette

Homemade Granola  
Caramel Peanut Popcorn  
Buttered Peanuts  
Corn Nuts  
Hot Wasabi Peas  
Sesame Sticks  
New Orleans Mix  
Smoked Almonds  
Deluxe Nut Mix

**Items From The Freezer**

25% OFF items in red

**SOUPS**

Beef and Bean Chili  
Black Bean Soup  
Borscht  
Butternut Squash Soup  
Chicken-Andouille Gumbo  
Chicken Mulligatawny Soup

Chicken Noodle Soup  
Clear Broth Clam Chowder  
Hunter's Stew  
Mediterranean Seafood Chowder  
Parsnip Soup  
Potato Leek Soup  
Split Pea-Ham Soup  
Tomato Bisque  
Tomato Soup (Vegan)  
Turkey Orzo Soup  
White Bean-Tomato Soup

#### STOCKS

Beef Broth  
Unsalted Chicken Stock  
Unsalted Fish Stock  
Unsalted Turkey Stock

#### SAUCES-DEMI

Bolognese  
Puttanesca Sauce  
Tomato Sauce  
Vodka Sauce  
Giblet Gravy  
Gluten-Free Gravy  
Homemade Gravy

#### APPETIZERS

Applewood Smoked Bacon Wrapped Figs  
Applewood Smoked BBQ Glazed Pork Ribs  
Baked Brie  
Buffalo Veal Meatballs  
Chesapeake Chicken Cakes  
Curry Shrimp & Rice Empanadas  
Garlic-Old Bay Chicken Wings  
Korean Chicken Wings

#### SIDES

Corned Beef Hash  
Potato Risotto

#### ENTREES

Applewood Braised Pork Shank  
Applewood Smoked 1/2 Chicken  
Applewood Smoked Pulled Pork  
Asian Beef-Vegetable Stir Fry

Asian Braised Pork Shanks  
Beef Tagine  
Pasta Bake  
Braised Chicken with Grapes  
Braised Pork Shanks  
Florentine Style Tripe  
Greek Moussaka  
Grilled Chicken Legs and Thighs  
Hand-Rolled Beef Lasagna  
(serves 8-10)  
Hickory Smoked Beef Brisket  
Italian Potato Gnocchi  
Jumbo Lump Crab Cakes  
Lamb Tagine  
Oyster Pot Pie  
Potato Gnocchi  
Porchetta  
Ricotta Stuffed Manicotti  
Roasted Tomato-Arugula Fettuccini

HOMEMADE BAKED ITEMS

Banana Nut Bread  
Black Forest Ham-Cheddar Quiche  
Cinnamon Pecan Coffee Cake  
Pumpkin Pean Cread  
Zucchini Nut Bread  
Cheddar Biscuits  
Cranberry Orange Scones

DESSERTS

Apple Galette  
Lyon Rum Raisin Bread

Artisan Cheese, Charcuterie, Smoked Fish

*From the United States*

Old Chatham Creamery Nancy's Camembert  
Barn First Creamery Giguere  
Point Reyes Original Blue Cheese  
Von Trapp Oma  
Von Trapp Mt Alice  
JHF Moses Sleeper  
Firefly Farms Mountain Top  
Plymouth Black Truffle Cheddar  
Plymouth Original Cheddar  
Angels Truffle & Salami Duck Prosciutto  
Angels Truffle & Salami Boar Salami

Smoking Goose Gin & Juice  
Smoking Goose Delaware Fireball  
Three Little Pigs Truffle Mousse

*From Canada*

Alfred (ACS #1 Pick 2025)

*From the U.K.*

Gubbeen  
Mature Red Leicester  
Ruby Mist  
Colston Bassett Stilton  
Beenleigh Blue  
Westcombe Cheddar  
Montgomery's Cheddar  
Kirkham's Lancashire

*From Spain*

14 Month Artequeso  
Montaelva  
Monte Enebro  
Murcia al Vino  
Cabrales

*From France*

Chevre d'Argental  
Cremeux d'Argental  
Mimolette  
Papillion Roquefort  
St. Angel  
Brillat Savarin  
Comte Sagesse

*From Holland*

Wild Weide Gouda

From Switzerland

AOP Gruyere  
Vully Rouge  
Vully Noir  
Hornbacher  
JUMI Smoked Raclette

From Italy

24 Month Parmigiano Reggiano  
24 Month Prosciutto di Parma

Hot & Sweet Coppa  
Lonzino  
Sopprassata  
Finocchiona