

CaMden'S

SUMMER

DINNER, DINNER, DINNER, DINNER, DINNER

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- Soup of the Moment-here until it's not here cup \$3 bowl \$5
- Hummus-house-made chickpea spread with crispy vegetables & crunchy bread \$10
- House Salad-mesclun greens with veggies and choice of dressing \$5
- Spinach Salad-fried goat cheese, house-made bacon, hard cooked egg,
grainy mustard vinaigrette \$10
- Nova Lox-house cured & smoked salmon, red onion, sour cream, capers, bread \$11
- Shrimp, Scallop & Crab Cakes-seared & baked, over lightly dressed mesclun
with lemon dill aioli \$12 as an entrée size with starch & veg \$18
- Grilled Beef Salad-grilled London broil over fresh arugula mix with blue cheese,
red onion, grape tomato and balsamic vinaigrette \$14
- Cumberland Tomato & Watermelon Salad-with feta and micro-basil \$10
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- Seared Salmon*-over quinoa pilaf with broiled Brie and bacon jam \$19
- Steak Frite*- grilled Angus London Broil, house cut fries, wee salad, garlic aioli \$18
- Pork Chops-cold smoked then grilled boneless loin chops with blue cheese slaw and Tuscan
style cold potato salad \$16
- Crab Pasta-claw meat tossed with radiator pasta, local tomato, arugula, garlic & asiago in
white wine butter sauce \$18
- Veal Piccata-pounded scallopini over fingerling potatoes and fresh spinach with lemon/
caper/white wine butter sauce \$19
- Chicken Reprehensible-panko breaded breast stuffed with spinach, pine nuts and Fontina
resting in a pool of red pepper coulis \$16
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- Hamburger*-1/3 pound ground beef, house-made bun, LTM, house-made dill
pickle, frites \$8 add cheese \$1 add house-made bacon \$2
- Thigh Fry-deboned chicken thigh, panko breaded & deep fried, house-made bun,
house-made dill pickle, frites \$10
- Cam-B-Cue-pulled house-smoked pork on soft bun with Memphis sauce, frites \$10
- Crab Melt-crab claw meat salad on focaccia w/ broiled dilled Havarti, frites \$13
- Caprese Press-fresh Mozzarella, roasted red pepper, pesto, mayo, frites \$10
- New Roasty Swine- thin sliced house-smoke roasted pork loin toasted on house
made baguette with red pepper chowchow & provolone, LTM, frites \$11
- Fry Fish-breaded local flounder on house made bun with simple slaw and
spicy remoulade, frites \$13

Unless prior arrangements have been made, please don't ask us to separate the bill. We suck at math too.

*Notice: Consuming raw or undercooked food such as meat, poultry, shellfish, seafood or eggs may increase the risk of foodborne illness,
especially if you have a weakened condition.