

Camden's

SUMMER LUNCH, LUNCH, LUNCH, LUNCH SUMMER

The Salad & Entrée Collection

- The "House"-green things with tomato, cukes, carrots & whatnot plus dressing \$5
- The "Non-Conventional Yardbird & Greens"-marinated & grilled breast with green beans cool steamed potato, mesclun greens, brie, EVOO & sherry vin \$10
- The "Cultured Popeye Spinach"-fried goat cheese, house-made bacon, hard cooked egg, grainy mustard vinaigrette \$10
- The "Hummus a few bars?"-chickpea hummus, mesclun, cukes, onions, tomato, olives & feta with grilled pita \$10
- The "Bounty of the Bottom of the Sea"-griddled shrimp, scallop and crab cakes with lightly dressed mesclun and lemon dill aioli \$12
- The "Norwegian Omega 3"-seared fillet of fresh salmon with mixed greens, grapes, sweet champagne vinaigrette \$14
- *The "Dad Undercooked the Steak Again!"-sliced grilled medium-rare London Broil over fresh arugula with blue cheese, red onion, grape tomatoes & balsamic vinaigrette \$12

The Sandwich Collection

- *The "Ubiquitous Burger"-1/3 pound ground beef, house-made bun, house-made dill pickle, LTM \$8 + cheese \$1 + house-made bacon \$2 + pimiento cheese \$2
- The "Lightweight Burger"-1/3 pound ground turkey, prepared same as above \$8
- The "Thigh Fry"-deboned chicken thigh, panko breaded and deep fried, house-made bun, house-made dill pickle, LTM \$9
- The "Summer Between 2 Pieces of Bread"-house-made bacon, arugula, local tomato and basil mayo on house-made whole grain bread \$9
- The "Cam-B-Cue"-house smoked and pulled pork butt on a soft bun with Memphis-style sauce & creamy slaw \$9
- The "Gloucester Guineaman"-crab salad on toasted focaccia with broiled dilled Havarti \$12
- The "Roll of Infinite Choice"-okay, really only 3 choices: house-made smoked chicken salad, pimiento cheese or tuna salad on grilled roll w/ house-pickles \$8
- The "Dogtown"-National Hebrew dog on our house-made, buttered and grilled split-top roll with the usual suspects \$6 two for \$9 add chili \$1 add slaw \$1
- The "New Roasty Swine"-thin sliced house-smoke roasted pork loin toasted on house-made baquette with red pepper chowchow & provolone, LTM \$10
- The "2 Eyes on One Side"-crispy fried flounder filet on house bun with simple slaw and spicy remoulade \$12
- The "Caprese Press"-fresh mozzarella, roasted red pepper, pesto, mayo \$9
- The "Man-chester Club"-roast turkey, Applewood smoked ham, house-made bacon & swiss on pressed focaccia with LTM \$10

If you MUST have separate checks, please alert your server when ordering...

We practice Betsy DeVos math here.

*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.