



Small Plates

Grilled Scallops 12.95

Grilled diver scallops brushed with Sambuca butter, served over a lemon and asparagus risotto

Ratatouille 7.95

A Laurrapin twist on a classic dish. Thin sliced eggplant, yellow squash, zucchini, and red peppers drizzled with extra virgin olive oil, and baked and served with a dollop of softened goat cheese

Crab Pretzel 10.25

Fresh baked pretzel smothered in our creamy blend of cheeses and sweet crab meat

Crab and Crawfish Cake 12.95

A Louisiana twist on a Maryland classic, lump crab and crawfish cake broiled and served with a tomato Andouille cream sauce

Spring Rolls 8.50

Chicken breast and baby shrimp stir fried with Asian vegetables, wrapped in an egg roll skin and fried golden brown, served with ginger soy sauce and hot chili sauce

Pepper Encrusted Tuna 10.50

Fresh Ahi grade tuna encrusted with black peppercorns, seared and served with wasabi aioli and sweet chili sauce

Cheese Plate Market Price

Chef selection of domestic and imported cheeses served with Pommery mustard, mango chutney and crackers

Mussels Grand-Mere 9.95

Prince Edward Island mussels sautéed with DuClaw Black Lightning Beer, bacon and cream served with grilled French bread

Pommes Frites 3.50

Idaho potatoes fried golden brown, tossed with Parmesan herb salt and served with jalapeño ketchup

Sweet Potato Fries 4.75

Louisiana sweet potatoes fried and served with a curry mayonnaise

Humus and Pita 5.95

Fresh made red pepper humus served with grilled pita bread and carrots

Lafayette Mac n Cheese 7.95

Baked in a rich cheddar cheese sauce made from Havre de Grace's own Keyes's Creamery cheddar tossed with Deer Meadow Farm smoked ham, local tomatoes and sautéed onions, topped with bread crumbs and baked golden brown

Salads

All salads served either as a side or a full entrée

**Add: Grilled Chicken 3, Chicken Salad 6, Four Grilled Shrimp 7.25,
5oz Ahi Tuna 7.50, Shrimp and Crab Salad 8, Salmon 8oz 11.95**

Arugula Salad 8.95

Arugula tossed in a house made raspberry vinaigrette topped with sliced honey crisp apples, candied walnuts, fresh blackberries and goat cheese

Pear Gorgonzola 5.50 / 9.95

Mesculin spring mix tossed with apple champagne vinaigrette and garnished with sliced pears, golden raisins, tomato, toasted walnuts and gorgonzola cheese

Mediterranean 5.50 / 9.95

Fresh mixed greens tossed with balsamic vinaigrette and garnished with roasted peppers, sun dried tomatoes, artichoke hearts, kalamata olives, roasted eggplant and feta cheese

Caesar 4.50 / 8.95

Romaine lettuce tossed with a creamy Caesar dressing and garnished with shredded Parmesan cheese and garlic croutons

Artisan Pizzas and Flatbreads

Your Choice of hand tossed 12 inch pizza or grilled flatbread, both made with our homemade signature herb dough.

White 11.95/Pizza 7.50/Flatbread

Brushed with roasted garlic oil and topped with provolone, mozzarella, Parmesan and feta cheeses, roasted garlic cloves, tomato and spinach

Traditional Italian 12.95/Pizza 7.95/Flatbread

Topped with homemade marinara Italian cheeses, Local Deer Meadow Farm Italian sausage, pepperoni and roasted mushrooms

Chicken Saltimbocca 13.50/Pizza 8.50/Flatbread

Brushed with roasted garlic oil and topped with a blend of Italian cheeses, grilled chicken, spinach, sun dried tomatoes, Proscuitto ham and fresh sage

Hippie Dip 11.50/Pizza 7.50/Flatbread

Topped with Mozzarella, goat cheese, roasted red peppers, onions, tomato, and olive tapenade, served with roasted red pepper hummus on the side for dipping

Margarita 11.95/Pizza 7.50/Flatbread

Our fresh dough grilled and brushed with basil pesto and topped with fresh mozzarella, local tomatoes

Mediterranean 12.50/Pizza 7.75/Flatbread

Topped with marinara sauce, Italian cheeses, artichokes, olives, spinach, red onion, and sun dried tomatoes

Gourmet Sandwiches

All sandwiches served with a choice of French fries, Sweet Potato Fries or Mediterranean Pasta Salad

Laurrapin Burgers

All our burgers are made with locally raised natural beef or other sustainable, natural meat served on a brioche roll

The Local 8.50

Grilled and topped with and Havre de Grace's own Keyes Creamery cheddar with lettuce, tomato and onion

Sub grilled portabella for beef 8.50

Black and Blue 9.50

Blackened and topped with blue cheese with lettuce tomato and onion

Irish Guinness Cheddar 9.50

Grilled and topped with Guinness Porter Cheddar and black ale caramelized onions with lettuce and tomato

Big Bad Bison Burger 13.95

Monkton Maryland's Gunpowder Farm Bison, grilled and topped with Provolone cheese, served on a Brioche roll with lettuce, tomato, onion and Big Bad Burger Sauce

Thai Pork Burger 10.95

Ground locally raised hormone free Deer Meadow Farm pork with scallions, ginger and garlic, topped with a sweet chili sauce, served on brioche roll with green Thai curry cabbage slaw and coconut aioli

Havre de Grace Hot Brown 10.95

A Laurrapin twist on a Kentucky Classic! Hot sliced Deer Meadow Farm Ham served open faced on Texas Toast and topped with Bacon, tomato, and smothered in Keys Creamery Cheddar Cheese Sauce

Crab and Crawfish Melt 13.95

Our Crab and Crawfish Cake topped with Deer Meadow Farm Bacon, swiss cheese, lettuce and tomato served on a croissant with a spicy remoulade sauce

Chicken Salad 8.95

Made with free range hormone free chicken, tossed with mayonnaise, celery, chardonnay golden raisins and tarragon, served on 12 grain bread with lettuce and tomato

Blackened Tuna 11.95

Blackened Ahi tuna on brioche roll with mesculin greens, tomato and lemon chive aioli

Turkey Club 8.95

Traditional club of lettuce, tomato, mayo, bacon and turkey on toasted wheat bread

Better than Falafel 9.95

Two Laurrapin bean cakes made with garbanzo, white and black beans, flash fried and served on Naan bread with Tabouleh, mixed greens and Tahini dressing

Shrimp and Crab Roll 12.95

A Laurrapin twist on the New England classic of sweet shrimp and local crab meat tossed with celery, mayonnaise, lemon and spices served on a French roll with lettuce and local tomatoes

The Harford County Dip 10.95

Slow roasted Level Farm Beef thinly sliced served hot on French bread with caramelized onions and Keyes's Creamery cheddar, served with a DuClaw Black Lightning beer au jus

Southern BBQ from Hell 9.95

Deer Meadow Farm pork, slow smoked, basted with DuClaw's Devil's Milk, pulled and simmered in a sweet and tangy BBQ sauce, served with cool cole slaw

