

# 28 South Dinner

28 S POTOMAC ST. | HAGERSTOWN, MD | 240.347.4932

## FOR STARTERS

### BLUE CRAB WON TONS

Generously stuffed with our signature crab cake mix. Fried golden brown, Sweet Chili Sauce.(4 pieces) 12

### HANDCUT FRIES

House seasoning, Sriracha aioli. 6

### PORK RINDS

Tossed in ranch seasoning. 6

### BEER CHEESE FONDUE

Gruyere cheese, mustard, craft beer, baguette, carrots. 9

### FIREBALL SHRIMP

Popcorn shrimp spun in chili aioli. 9

### CHICKEN LIVERS

Flash fried, bacon demi & onion straws. 9

### BUFFALO CHICKEN CHEESE FRIES

Hand cut fries loaded with buffalo thigh meat, cheddar, blue cheese crumbles, green onion & chili creme fraiche. 12

### WINGS

Fried to perfection. Tossed in choice of Honey Hot Sriracha Buffalo, Maple Mustard, BBQ, Sweet Chili, Garlic herb and Parmesan or Old Bay. House made ranch dressing. 7/12

### MEAT & CHEESE

Chef's daily selection of local artisan meats and cheeses. 13

### CALAMARI

Flour dredged & flash fried. Served with remoulade sauce. 11

### LOADED BAY CHIPS

House chips loaded with crab, bacon crumbles, gruyere cheese sauce & pico. 13

### FRIED OYSTERS

fried to perfection & served with remoulade sauce. 13

### MAHI TACOS

Cajun dusted mahi, corn tortilla, lettuce, mango salsa, Serrano chili cream sauce 12

### CREAMY ARTICHOKE SPREAD

Fire roasted artichoke, lemon, garlic, Romano cheese, baguette. 9

### OUR SIGNATURE BRUSSEL SPROUTS

Fried crisp then tossed in butter & house seasoning. 5

### GRILLED AVOCADO

Char grilled, mango salsa, Serrano chili lime sauce, corn tortilla chips. 10

## SALADS

House made dressings:

Maple Fig, Ranch, Ancho-Ranch, Blue Cheese, 1000 Island, Honey Mustard, Caesar, Vidal Blanc, Herb Vinaigrette Oil & Vinegar, Italian, Raspberry Vinaigrette

### GRILLED ROMAINE

Caesar, croutons, parmesan & cracked black pepper. 9

### SPINACH AND FIG

Spinach, pickled red onion, apples, sweet potato, goat cheese, wonton strips & maple fig dressing. 10

### BEETS AND BRUSSELS

Roasted beets, flash fried brussels, arugula, bacon, dried cranberries, cherve, sunflower seeds, Vidal Blanc Vinaigrette. 11

### ROASTED 28

Greens, fire roasted artichokes, roasted tomatoes, pickled red onion, croutons, Herb Vinaigrette. 11

### ADD ON

Shrimp \$9, Crab Cake \$14,  
Salmon \$9, Mahi \$9, Chicken \$4

18% gratuity included for parties of 6 or more. \$2 charge for split plates. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness\*\*\*

## ENTREES

### LOBSTER MAC

Cavotappi pasta, lobster, Gruyere cheese sauce. Served with side salad. **23**

### CRAB CAKES

Jumbo lump crab cakes. Served with rice & vegetable melange. **29**

### MAHI MAHI

Blackened, mango salsa, serrano chili lime sauce. Served with rice and vegetable melange. **18**

### CHICKEN AND SHRIMP

Shrimp, braised chicken thigh, house made andouille, blistered corn cream, casarecce pasta. Served with a side salad. **18**

### SCALLOPS

Pan seared, lemon thyme agave, herbed barley risotto. **25**

### SURF & TURF

Grilled filet and crab cake served with risotto & green beans. **31**

### PETITE FILET

Grilled to your desire, tarragon infused veal reduction. Served with barley risotto & green beans. **26**

### PORK MEDALLIONS

Apple brandy demi. Served with maple sweet potatoes & green beans. **18**

### CHICKEN AND MUSHROOM CASSOULET

Airline chicken breast, braised 15 bean blend, panchetta, exotic mushroom, port wine reduction & arugula salad. **17**

### SALMON

Pan seared, dijon sage butter. Served with brussel sprouts & maple sweet potatoes. **21**

### BRAISED BEEF BRISKET RAGOUT

Pulled beef brisket in a rich veal demi infused tomato sauce. Served over pappardelle pasta. **16**

## SIDES

Barley risotto, fries, jasmine rice, maple glazed sweet potatoes, green beans, vegetable melange or side salad. **4**

## ARTISAN PIZZA

### CALI PIZZA

Red sauce, 3 cheese blend, grilled chicken, blistered corn, anaheim peppers, pickled red onion, avocado, arugula, cilantro chili lime sauce. **12**

### STEAKHOUSE BRISKET

House made steak sauce, mozzarella, smoked gouda, braised exotic mushroom, brisket, crispy onion **12**

### THE MEDITERRANEAN

Mozzarella, spinach, roasted tomatoes, olives, pickled red onion, fire roasted artichoke, feta, balsamic drizzle. **12**

### THE NAKED

Basil oil, roasted tomato, garlic, fresh herbs, mozzarella, Parmesan cheese. **10**

### THE SHENANDOAH

Red sause, Mozzarella, house made andouille, bacon, pepperoni & panchetta. **12**

### BBQ CHICKEN

BBQ sauce, Mozzarella, grilled chicken, pickled red onion, bacon. **11**

### MAGOTHY

White sauce, shrimp, crab, parmesan cheese. **15**

## BURGERS

All burgers served with housemade chips.

### SMOKEHOUSE BURGER

Brisket, pickled onion, smoked Gouda, house-made steak sauce piled high on a burger patty. **14**

### 28 SOUTH

Bacon, Gouda & fried onion straws. **11**

### CHESAPEAKE

Crab cake & muenster cheese. **15**

### CAJUN ELVIS

Blackened patty, peanut butter, bacon, caramelized shallots & American cheese. **12**

## PRIVATE EVENTS

### BALLROOM

We have a beautiful ballroom above the dining room for rent. It can accommodate up to 120 seated and we can match most any budget. Ask to set up an appointment today.