

28 SOUTH

SALADS

Maple fig, raspberry vinaigrette, ranch, bleu cheese, 1000 island, honey mustard or caesar dressing.

GRILLED ROMAINE

Caesar, croutons, parmesan, cracked black pepper. 7.5

KALE

Baby kale tossed in Marco Polo dressing. Topped with Parmesan crisps & croutons. 8

THE 28

Veggies, croutons, sunflower seeds, raisins, candied walnuts, sliced apple. 7.5

THE BOONE

Romaine wedge, veggies, ham, turkey, bacon, cheddar, Swiss. 7.5

THE DUDE

Buffalo chicken tenders aloft crisp lettuce tossed in Vidal blanc dressing with bleu cheese crumbles, croutons & sweet red onion. 8

ADD ON

Shrimp, Crab Cake, Chicken, Salmon, Tuna Salad. Ask your server for price and availability.

SLIDERS

LAMB

Grilled lamb topped with lettuce, tomato & cucumber cream sauce. 8

REUBEN

House baked corned beef, swiss, fresh sauerkraut & 1000 island. 8

CRAB CAKE

Our signature crab cake with lemon aioli. 9

PORK BELLY

Pan seared with smoked shallot aioli. 7

BURGERS

All burgers served with homemade chips.

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With smoked bacon, Gouda & fried onion straws. 10

CHESAPEAKE

Our signature burger topped with a crab cake & smothered with muenster cheese. 14

NAKED BURGER

Enjoyed in its simplest of forms. Topped with lettuce & tomato. 9

CAJUN ELVIS

Blackening seasoning, peanut butter, bacon, caramelized shallots & american cheese. 11.5

FRANKLIN BURGER

Topped with swiss cheese and mixed mushrooms. 10

APPETIZERS

BLUE CRAB WON TONS

Generously stuffed with Chef's signature crab cake & fried golden brown. Served with a sweet chili sauce. 9

BRUSCHETTA

Tomato, red onion, diced olives, mozzarella & fresh basil tossed with olive oil and balsamic vinegar. Served with crostini. 7

BOARDWALK FRIES

Handcut & tossed in house seasoning and served with Sriracha aioli 6

FIREBALL SHRIMP

Flash fried shrimp tossed in Fireball chili aioli sauce aloft crisp lettuce. 9

CHICKEN WINGS

Jumbo wings spun in choice of sriracha, BBQ, teriyaki, maple mustard. 6.5/12.5

CHICKEN LIVERS

Pan fried and topped with demi-glace, caramelized onions & bacon. 8

MEAT & CHEESE PLATE

Prosciutto, salami, andouille, brie, and Palmyra Farms Cheeses served with crackers and crostini. garnished with dried fruit & nuts. 11

PORK RINDS

Flash fried & tossed with ranch seasoning.

ARTISAN PIZZA

THE NAKED

Sliced tomato, slivered garlic, basil oil, mozzarella & Parmesan cheese. Garnished with fresh herbs. 9

THE SHENANDOAH

Meat lovers dream. mozzarella, pepperoni, andouille, bacon, and country ham. 11

BBQ CHICKEN

Loaded with chicken, bacon and red onions finished with a sweet BBQ sauce and smoked Gouda. 10

THE MEDITERRANEAN

Loaded with spinach, feta, diced tomatoes, olives, red onion, sun-dried tomatoes, and fresh herbs. Finished with balsamic drizzle. 11

THE MAGOTHY

White sauce, blue crab meat, and baby shrimp. Fresh grated parmesan cheese and old bay. 12

THE GRAND FROMAGE

Goat, mozzarella, Parmesan, smoked gouda & Swiss cheese 11

THE SMOKEHOUSE

Smoked brisket, Pork belly, caramelized shallots, bacon, smoked gouda and mozzarella cheese. 13

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LITE FARE

All light fare items served with a house salad.

FISH & CHIPS

Fresh cod battered in craft beer, fried golden brown and served on a bed of fries. 14

SINGLE CRAB CAKE

Jumbo lump Maryland Chesapeake blue crab cakes folded with Chef's secret spices. 16

CRAB MELT

Our signature crab cake mix atop brioche roll with tomato and muenster cheese. 15

TUNA MELT

Tuna salad atop brioche roll with tomato & cheese. 13

RAMEN BOWL

Ramen in a rich chicken broth with green onion, ginger & mushrooms. Served with choice of chicken or shrimp. (no side) 12

VEGETARIAN/ GLUTEN FREE

VEGGIE BURGER

Vegan burger with tomato and a zesty garlic mayo. Served with chips. 9

RATATOUILLE PASTA

Sautéed vegetable melange in house made marinara over penne pasta. 12

TOFU SCRAMBLE

Saffron & wine marinated tofu sautéed with spinach, mushrooms, onions & Rice. 13

PORTABELLA SANDWICH

Marinated in herbs & grilled. topped with lettuce, tomato & honey mustard. 9

GLUTEN FREE

Most of our entrees can be made gluten free, just ask your server. We have gluten free pizza dough available as well.

PRIVATE EVENTS / LARGE PARTIES

28 South has a private room that can accommodate up to 60 people and a semi private mezzanine that can hold up to 30. for more information about the rooms please call us at 240-347-4932.

We also do catering! Want to have lunch for your office or have a function at your house and you don't want to cook? Give us a call to see if we can help!

For information about booking the Ballroom please email events@theballroomsr.com

ENTREES

All Entrees are served with 2 accompaniments unless otherwise noted.

CRAB CAKES

Two jumbo lump Maryland Chesapeake blue crab cakes folded with Chef's secret spices. 28

MOROCCAN CHICKEN

Tender chicken tossed in Moroccan marinade and grilled. served over couscous. (One Side) 16

UNCLE LUC'S PORK LOIN

Pork Filet mignon topped with sautéed leaks, shiitake mushrooms with veal reduction. 17

CHERRY SMOKED BRISKET

Hand cut brisket smoked in house and served with a smoked shallot demi-glace. 21

HANDCUT RIBEYE

Grilled to your desire and finished with tarragon & truffle infused butter. 26

CHICKEN LUCY

Chicken breast with Japanese breading and finished with a fresh sage beurre blanc. 16

WILD BOAR BOLOGNESE

Tender Boar braised in a rich tomato veal reduction served over penne pasta.(One Side) 17

HONEY BRAISED SALMON

Fresh Salmon braised in honey until golden brown. 21

FENNEL POACHED HALIBUT

Pan Seared halibut poached in a rich fennel infused chicken stock. 31

PAPPARDELLE PASTA

Sautéed chicken, prosciutto, leaks, mushrooms & served in a lite cream sauce over pappardelle noodle. (One Side) 17

MEDITERRANEAN MIXED GRILLE

Spinach, tomatoes, olives, Chicken, shrimp & feta cheese served over rice and finished with lemon butter sauce. 18

GINGER AGAVE SCALLOPS

Pan seared scallops finished with ginger infused agave. 27

PORK BELLY

Lightly smoked & finished with a blueberry compote. 17

ACCOMPANIMENTS

Fingerling potatoes, barley risotto, saffron rice, cheddar hominy, couscous, sauteed green beans, vegetable melange, fresh brussel sprouts, or side salad.