



28 SOUTH

Dinner Menu

SALADS

MAPLE FIG, RASPBERRY VINAIGRETTE, RANCH, BLEU CHEESE, 1000 ISLAND, HONEY MUSTARD OR CAESAR DRESSING. ANCHO-RANCH.

Grilled Romaine

Caesar, croutons, parmesan & cracked black pepper. 7.5

The 28

Veggies, croutons, sunflower seeds, raisins, candied walnut & sliced apple. 7.5

The Boone

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

The Dude

Buffalo chicken tenders, crisp lettuce, vidal blanc dressing, red onion, croutons & bleu cheese crumble. 8

Add On

Shrimp, chicken, crab cake, salmon or tuna salad. Ask your server for price & availability.

TACOS

Duck

Duck breast, baby kale, bacon & plum bbq sauce. 12

Brisket

Spring mix, fried leek, cheddar cheese & sriracha aioli. 10

Fish

Blackened cod, lettuce, pico & cilantro lime cream sauce. 10

BURGERS

ALL BURGERS SERVED WITH HOUSEMADE CHIPS.

28 South

Bacon, Gouda & fried onion straws. 10

Chesapeake

Crab cake & muenster cheese. 14

Cajun Elvis

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

Brie & Shroom

Brie & sliced mushrooms. 11

LIGHT FARE

ALL LITE FARE ITEMS SERVED WITH HOUSE SALAD.

Fish & Chips

Fresh cod in craft beer batter served on a bed of fries. 14

Single Crab Cake

Maryland Crab folded with spices. 15

Tuna Melt

Tuna salad aloft english muffin with tomato & muenster cheese. 13

Crab Melt

Crab meat aloft english muffin with tomato & muenster cheese. 15

Chicken Salad Plate

Roast chicken folded with mayo-mustard base garnished with dried fruit & nuts. Served with crackers, celery & carrots. 12

ARTISAN PIZZA

The Naked

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

The Shenandoah

Mozzarella, andouille, bacon, pepperoni & country ham. 11

the Mediterranean

Spinach, tomatoes, olives, red onion, feta & mozzarella. Finished with balsamic drizzle. 11

BBQ Chicken

Grilled chicken, mozzarella, red onion, bacon & bbq sauce. 10

Thai Chicken

Peanut sauce, Chicken, red onion, feta, fresh basil & plum bbq sauce. 11

Funky Fresh

Baby kale, mushrooms, caramelized onions, goat cheese & truffle oil. 12

Magothy

White sauce, shrimp, blue crab & parmesan. 13

THE DOG HOUSE

ALL BEEF JUMBO DOGS. SERVED WITH CHIPS.

Cajun Elvis

On a bed of peanut butter topped with shallots, bacon & sriracha bbq drizzle. 8

Po Boy Reuben

Topped with sauerkraut & swiss cheese and 1000 island of course. 7

The Business

Jalapeno slices, chive, & cheddar cheese with ancho-ranch. 8

The Mutt

pepper slaw, tomato & sweet chili sauce. 7.5

Marylander

Topped with crab meat & muenster cheese. Cocktail sauce on side. 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*



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APPETIZERS

Blue Crab Won Tons

Generously stuffed with our signature crab cake mix & fried golden brown. Served with sweet chili sauce. (4 pieces) 12

Handcut Fries

Tossed in house seasoning with sriracha aioli. 6

Flash Fried Pork Rinds

Tossed in ranch seasoning. 6

Beer Cheese Fondue

Fontina cheese, mustard & craft beer. Served with baguette pieces and carrots. 9

Fireball Shrimp

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

Chicken Liver Pate

Buttery pate with cognac jelly cap served with sliced baguette, candied walnuts, dried berry & whole grain mustard. 9

Meat & Cheese Plate

Prosciutto, salami, andouille & local cheese blend with crackers. 11

Lamb Sliders

with lettuce, tomato & cucumber cream sauce. 8

Shrimp Toast

Toasted baguette topped with avocado, shrimp, greens & balsamic. 12

VEGETARIAN & GLUTEN FREE

Veggie Burger

Vegan burger with tomato and a zesty garlic aioli. served with chips. 9

Tofu Scramble

Saffron & wine marinated. Sauteed with onion, mushroom, tomato & spinach over rice. 13

Gluten Free Pizza Dough

Any pizza can be made on our dough for you. 7

Gluten Free

We can make almost all of our items gluten free. Just ask your server.

ENTREES

ALL ENTREES SERVED WITH TWO SIDES UNLESS NOTED.

Braised Chicken Thighs

Chicken thighs braised in a sweet marsala & curry infused veal sauce. served over rice. (One Side) 16

Grilled Porkchop

Served with candied apple demi glace. 15

Blistered Chicken & Shrimp Linguine

Grilled chicken, shrimp & andouille tossed in a blistered corn & pepper cream reduction. (One Side) 16

28 Crab Cakes

Two blue crab lump crab cakes blended with our signature spice blend. 28

Hanger Steak

Marinated in cilantro & lime & grilled to your desire with Pepper coulis. 21

Seared Scallops

Kissed with honey & chive. 27

Grilled Salmon

Finished with fig compote. 21

Country Chicken

Dredged chicken breast, prosciutto, leek. Fresh sage cream reduction. 17

Duck Breast

Pan seared and finished with an olive infused tomato sauce. 21

Mediterranean Mix Grille

Spinach, tomatoes, olives, chicken, shrimp & feta cheese served over rice with lemon butter sauce. (One Side) 18

Wild Boar Bolognese

Tender boar braised in rich tomato veal reduction, pappardelle noodles. 17

Stuffed Portabella

crab stuffed portabella with balsamic drizzle. 19

Brisket Entree

Smoked in house with cherry wood & served with au jus. 21

ACCOMPANIMENTS

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

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 25. 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!
