

28 South

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

GF HANDCUT FRIES

House seasoning, Sriracha aioli. 6

FIREBALL SHRIMP

Popcorn shrimp spun in Fireball aioli. 11

CHICKEN LIVERS

Flash fried, bacon demi & onion straws. 9

GF 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

GF LOADED BAY CHIPS

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

AVOCADO TOAST

Wheatberry Toast, Tomatoes, Sprouts, Pickled Onion. 9

CRAB BEIGNETS

Savory crab beignets with crab dip. 14

CAULIFLOWER BITES

Spun in choice of buffalo or Manchurian sauce. 11

GF LAMB LOLLIPOPS

Pan seared and served with an onion mustard jam. 12

ARTISAN PIZZA

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. 12

MAGOTHY

White sauce, shrimp, crab, parmesan cheese. 15

WILD BOAR

Our wild boar bolognese with Romano cheese. 12

FORAGER

Pesto base, mozzarella, oyster & shitake mushrooms, arugula, heirloom tomato & pickled red onion. 12

SANDWICHES

All sandwiches are served with chips. Gluten free rolls available.

REUBEN

Hand Sliced corned beef, fresh kraut, Gruyere cheese, 1000 Island, pumpernickel rye swirl. 12

TURKEY AVOCADO

Roasted turkey breast, mixed greens, avocado, roasted tomatoes, saffron aioli, grilled multi grain bread. 11

CRAB CAKE

Our signature crab cake, lettuce, tomato, potato bun. 14

STEAK & CHEESE

grilled ribeye, Gruyere cheese sauce, caramelized onion, grinder roll. 10

MAHI WRAP

Blackened mahi, arugula, avocado, roasted tomato, pickled red onion, serrano chili lime sauce. 11

SPICY CHICKEN

Hand battered and fried golden brown. Smoked gouda, lettuce, tomato, pickles & ranch dressing. 11

SHORT RIB MELT

pressed with guryere & smoked gouda on country white. 11

PESTO PRESS

pesto, turkey, mozzarella, arugula & tomato on flour tortilla. 10

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***

BURGERS

All burgers served with housemade chips.

28 SOUTH

Bacon, Gouda & fried onion straws. 12

CHESAPEAKE

Crab cake & muenster cheese. 16

CAJUN ELVIS

Blackened patty, peanut butter, bacon, caramelized shallots & American cheese. 13

IMPOSSIBLE BURGER

Plant based patty, topped with lettuce & tomato 15

SALADS

House made dressings:

Maple Fig, Ranch, Ancho-Ranch, Blue Cheese, 1000 Island, Honey Mustard, Caesar, Vidal Blanc, Cider 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. 12

HARVEST SALAD

Greens, apples, candied walnuts, crasins, butter nut squash, fried onions, veggies & cider vinaigrette. 12

ADD ON

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

ENTREES

GF FILET & SHRIMP

Petite filet topped with grilled shrimp finished with tarragon reduction. Served with risotto & green beans. 23

CRAB CAKES

Jumbo lump crab cakes. Served with rice & broccoli. 29

GF MAHI BOWL

Blackened mahi, arugula, riced cauliflower, fire roasted heirloom tomatoes & butternut squash, Pickled red onion. Finished with apple cider vinegarette & chili oil. 16

PESTO CHICKEN, SHRIMP & BROCCOLI

Grilled chicken & shrimp in a pesto cream sauce with broccoli over fettuccini. 21

GF SCALLOPS

Pan seared, lemon thyme agave, herbed risotto. 25

GF SHORT RIB POT-ROAST

Short rib, Potatoes & carrots in its own roasted jus. Served with a side salad. 19

GF HUNTER STYLE PORK

Pan seared pork medallions served with oyster & shittake veal reduction. served with roasted potatoes & green beans. 19

GF SALMON

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

WILD BOAR BOLOGNAISE

Wild boar in a rich veal demi infused tomato sauce with penne noodles. finished with romano cheese. Served with a side salad. 18

CHESAPEAKE RISOTTO

Pan seared chicken breast topped with our crab cake. Finished with old bay gravy on a bacon infused traditional risotto. 21

AUTUMN GNOCCHI

Gnocchi pasta sautéed with bacon, butternut squash, apples & fresh sage. Garnished with Parmesan cheese and pistachios. Served with a side salad. 15

GF STEAK FRITES

Grilled hanger steak served with seasoned potato wedges and chili aioli. 22

RACK OF LAMB

Pan seared and served over risotto with fried brussel sprouts & onion mustard jam. 21

LOBSTER MAC

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

ROCK FISH & CHIPS

Fresh fried rockfish served on a bed of potato wedges. Malt vinegar aioli. 16

EGGPLANT STACKER

Fried sweet potatoes & breaded eggplant stacked with goat cheese. finished with harrissa sauce & fresh basil oil. 16

SIDES

Risotto, green beans, broccoli, sweet potatoes, fries, potato wedges or side salad. 4