

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. 16

MUSSELS

Sautéed with shallot & white wine butter sauce. Served with toast points. 12

HANDCUT FRIES

House seasoning, Sriracha aioli. 6

FIREBALL SHRIMP

Breaded fried shrimp tossed in our house made fireball sauce. 10

HUMMUS PLATE

Daily hummus served with toast points and veggies. 12

BEET SALAD

Buffalo Mozzarella, beets, fresh herb, balsamic reduction. Served with toast points. 12

WINGS

Fried to perfection. Tossed in choice of Honey Hot Sriracha Buffalo, Maple Mustard, BBQ, Sweet Chili or Old Bay. House made ranch dressing. market

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. 16

CAULIFLOWER BITES

Spun in choice of buffalo or Manchurian sauce. 11

LAMB LOLLIPOPS

Pan seared and served with an onion mustard jam. 12

Chorizo Quesadilla 11

Chorizo, blistered corn, three cheese blend & pico pressed in a flour tortilla with serrano lime dipping sauce.

Add Chicken \$4, Shrimp \$6 or mahi \$7

SALADS

House made dressings:

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

GRILLED ROMAINE

Caesar, croutons, parmesan & cracked black pepper. 11

NUTS & BERRIES

Spinach, almonds, pistachio, dried berries, granola clusters, carrot & pickled red onion. served with honey yogurt dressing 12

BEETS AND BRUSSELS

Roasted beets, flash fried brussels, arugula, bacon, dried cranberries, cherve, sunflower seeds, Vidal Blanc Vinaigrette. 12

KALE CAESAR SALAD

Shaved kale, romano cheese, croutons. 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

CRAB CAKES

Jumbo lump crab cakes. Served with rice & vegetable melange. Market

MEATBALL PASTA

Meatballs & pasta tossed in a sweet italian gravy. served with toast points & side salad. 16

MUSSEL MARINARA

angel hair pasta & toast points. served with side salad. 16

SALMON

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

CHICKEN, SHRIMP & CHORIZO PASTA

Served in a monchego cheese sauce over pasta. Served with side salad. 19

CHORIZO CHICKEN BOWL

Farro grain, greens, vegetables, chicken, roasted chorizo, avocado, Vidalia cream dressing. 16

CHESAPEAKE RISOTTO

Pan seared chicken breast topped with our crab cake. Finished with old bay gravy on a bacon infused traditional risotto. 25

MAHI BOWL

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

DUCK BREAST

Juniper marinated duck breast pan seared and served over smashed potatoes & grilled asparagus. 27

GRILLED RIBEYE

Grilled to your desire with tarragon infused veal reduction. Served with mashed potato & green beans. 26

RACK OF LAMB

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

BLACK & BLUE GNOCCHI

Gnocchi pasta sautéed with bacon, blackened chicken. Finished with Blue cheese cream reduction. 15

ARTISAN PIZZA

CALI PIZZA

Red sauce, 3 cheese blend, chorizo, chicken, blistered corn, peppers, pickled red onion, avocado, arugula, cilantro chili lime sauce. 15

THE MEDITERRANEAN

Mozzarella, spinach, roasted tomatoes, olives, pickled red onion, fire roasted artichoke, feta, balsamic drizzle. 15

THE NAKED

Basil oil, roasted tomato, garlic, fresh herbs, mozzarella, Parmesan cheese. 12

MAGOTHY

White sauce, shrimp, crab, parmesan cheese. 15

THAI CHICKEN

Peanut sauce, chicken, peppers, onion, curry coconut shavings & chili drizzle. 14

HONEY PEPPERONI & RICOTTA

14

MEATBALL

Red sauce, onion, mozzarella, Romano & Italian. 15

PIZZA BLANCO

White sauce, three cheese blend. 14

BURGERS

All burgers served with housemade chips.

28 SOUTH

Bacon, Gouda & fried onion straws. 14

CHESAPEAKE

Crab cake & muenster cheese. 16

SMASH BURGER

Pressed burger cooked meduim well with cheese, lettuce, tomato & pickle. 13

CAJUN ELVIS

Blackened patty, peanut butter, bacon, caramelized shallots & American cheese. 14

IMPOSSIBLE BURGER

Plant based patty, topped with lettuce & tomato 15

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.