

28 South Lunch

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

BEET SALAD

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

HUMMUS PLATE

Daily hummus served with toast points and veggies. 12

CHORIZO QUESADILLA

Chorizo, blistered corn, three cheese blend & pico pressed in a flour tortilla with serrano lime dipping sauce. 11
Add Chicken \$4, Shrimp \$6 or mahi \$7

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

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***

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. 12

CRAB CAKE

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

HANDHELDS

DUCK TACO

Pan Seared duck breast on arugula & roasted tomatoes & maple drizzle. 12

MAHI WRAP

Blackened mahi, arugula, avocado, roasted tomato, pickled red onion, serrano chili lime sauce. 12

STEAK & CHEESE

Grilled ribeye, Guryere cheese sauce, caramelized onion, grinder roll. 12

SPICY CHICKEN

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

SMOKED SALMON BLT

Wheat berry bread, smoked salmon, bacon, roasted tomato & arugula. 14

Bowls

MAHI BOWL

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

HUMMUS BOWL

Arugula, hummus, rice, olives, peppers, cucumber, roasted squash, tomato, red onion, tomato & feta. honey yogurt drizzle. 14

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 medium 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.