



# CARRY OUT MENU

(410) 825-2400

## SOUP

FROSTED CRAB  
CUP 6 BOWL 8

MARYLAND CRAB  
CUP 6 BOWL 8

CREAM OF MUSHROOM  
CUP 6 BOWL 8

## SALAD

COMPLIMENT YOUR SALAD  
GRILLED CHICKEN 7, ATLANTIC SALMON 9,  
CRAB CAKE 15, GOAT CHEESE OR FETA 2

## CAESAR

PETITE ROMAINE, FRESH PARMESAN,  
HERB CROUTONS 6 / 10

## GRAPEVINE

ORGANIC GREENS, ENDIVE, RED GRAPES,  
TOASTED PINE NUTS, DRY BLEU CHEESE,  
WHITE BALSAMIC VINAIGRETTE 6 / 10

## HOUSE SALAD

ORGANIC GREENS, CUCUMBER, CARROT, MUSHROOM,  
TOMATO, OLIVE, CHOICE OF DRESSING 6 / 10

## APPETIZER

CHICKEN QUESADILLA  
GRILLED CHICKEN, PEPPERS, ONIONS, CHEDDAR 15

BANG BANG SHRIMP  
YUZU AIOLI, SCALLIONS, PUFFED TAPIOCA 18

EASTERN SHORE TORTILLA  
1/3 POUND JUMBO LUMP CRAB, TOMATO, SCALLIONS, CHEDDAR,  
OLD BAY, FLOUR TORTILLA 20

## ENTREES

SIMPLY PREPARED FISH  
WHIPPED POTATO, ASPARAGUS,  
LEMON BUTTER SAUCE  
ATLANTIC SALMON 20 ALASKAN HALIBUT 25

MARYLAND CRAB CAKE  
WHIPPED POTATO, ASPARAGUS, TARTAR SAUCE 21

CHICKEN FRANCAISE  
HALF PORTION EGG BATTERED CHICKEN, TOMATO, ARTICHOKE  
HEARTS, CAPERS, WHIPPED POTATO, LEMON BUTTER SAUCE 18

NY STRIP STEAK  
WHIPPED POTATOES, ASPARAGUS, HOUSE-MADE STEAK SAUCE 25

ANGUS BURGER  
CREEKSTONE FARMS BLACK ANGUS, FRENCH FRIES 10  
ADD CHEESE 1.00, BACON 1.00



TJ GARRISH - EXECUTIVE CHEF  
WWW.LHIRONDELLE.COM

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## CHILDREN'S MENU

CHICKEN TENDERS  
WITH FRENCH FRIES 5

HOT DOG  
WITH FRENCH FRIES 5

MAC AND CHEESE 5

SPAGHETTI AND MEATBALLS 5

## SIDES

FRENCH FRIES 3

CURLY FRIES 3

ASPARAGUS 3

GREEN BEANS 3

MIXED VEGETABLES 3

WHIPPED POTATOES 3

## DESSERT

LEMON CHEESECAKE 5

CHOCOLATE BOMB 5

STRAWBERRY SHORTCAKE 5