



Dinner Menu for May 30th

4:00 PM to 7:00 PM

Appetizers

Fresh Mozzarella- roasted tomatoes, basil olive oil	5.00
Brie- served warm with lingonberry jam and toasted bread	6.00

Entrées

White Pizza	7.00
Caesar Salad- add chicken	7.00
Grilled Salmon- with a balsamic glaze, tattooed potatoes, and roasted asparagus	10.00
Grilled Flank Steak- with sautéed mushroom, horse radish mashed potatoes, and vegetable	10.00
Pesto Chicken- served with Israeli couscous and vegetable	9.00
Pasta- Farfalle pasta sauced with olive oil, garlic, tomatoes, brie, crushed red pepper and basil	9.00

Dessert

Chocolate Mousse- served with fresh whipped cream and strawberries	3.00
Ice Cream Cookie Sandwich- chocolate chip cookie, vanilla ice cream	3.00
Strawberry Shortcake- fresh strawberries, whipped cream on lemon poppy seed biscuit	3.00

Beverages

Regular Coffee – We proudly serve Baltimore Coffee, regular or decaf (\$1.75 with purchase of food)	2.00
Tea- Earl Grey, English Breakfast, Chamomile available (\$1.25 with purchase of food)	1.75
Soda	1.00
Bottled Water	1.50
Iced Tea	1.50
Iced Coffee	2.00

555 South Market Street, Frederick, Maryland 21701
Phone: 240-405-4731 – Web: www.thearcatmarketstreet.org
All products are made in a facility that may come in contact with nuts.
All products are made by Marcia's Bakery Training Program