
★ Dinner ★

Appetizers

Shrimp Cocktail

Poached Shrimp, Classic Cocktail Sauce or Chesapeake Aioli 15

Fried Local Oysters Shishito Tartar Sauce 15

Soup of the Day 15

Trio of Hummus Dips with FlatBread

Classic Hummus • Roasted Red Pepper • Roasted Beet 15 (V)

Hummingbird's Garden Salad

Field Greens, Avocado, Tomato Cranberry
Pepitas, Dijon Vinaigrette 15 (V)

Main Courses

Roast Chicken

Mashed Potatoes, Seasonal Vegetable, Chicken Jus 28

Wild Mushroom Bolognese

Mushroom Ragout, Marinated Tomato, Ricotta (V) (GF available 20 min) 28

Salmon Lemon Bucatini * - A House Signature

Lemon Basil Cream, Red Chili, Parmigiano (GF available 20 min) 28

Steak Frites *

Grilled 12oz Ribeye, Maitre d' Butter, Truffle Oil Parmesan Frites 38

Spanish Style Garlic Shrimp & Mussels *

Chorizo, Olive Oil, White Wine, Rustic Bread 28
(GF) without Bread

Dessert

Our Signature Hummingbird Cake

Southern-style Pineapple & Banana Cake
with Pecans, Rum Glaze
Cream Cheese Frosting 10

Double Fudge Chunk Brownie Sundae

French Vanilla Ice Cream & Fudgy Brownie Bites (GF) 10

(Please call the restaurant when finished so we may collect your tray)