



“On behalf of Caroline’s Restaurant staff, I would like to extend our sincerest welcome. With a diversified culinary focus, our cuisine honors balanced flavors and textures along with healthy dining options. We strive to create an environment where you feel you are in the right place at the right time, all the time. Thank you for joining us at the historical Caroline’s Restaurant.”

~ Executive Chef Mike Henson

SOMETHING TO START

Cheese and Charcuterie Plate 🌱🌱 | 19

3 Selections of Local Cheese, 3 Selections of Charcuterie, Dried Fruit, Cranberry-Grand Marnier Jam, Candied Walnuts

Atlantic Salmon Cake | 14

Maryland Style Fish Cake, Sweet Potato Puree, Chipotle Aioli, Micro Greens

Winter Flatbread | 14

House-made Ricotta Cheese, Caramelized Cauliflower, Plumped Golden Raisins, Toasted Pumpkin Seed, Hot Honey Drizzle

Jalapeño Maple Glazed Shrimp | 13

Bacon Wrapped Shrimp, Spiced Jalapeño Maple Glaze, Cheddar-Green Onion Cornbread, Pineapple Salsa, Cilantro

White Bean Chicken Chili 🌱🌱 | Cup 5/Bowl 7

Northern Beans, Tomatoes, Onions, Chili, Lime, Cilantro, Cream, Chicken

Soup of The Day | Cup 4/Bowl 6

Caesar Salad | 10

Hearts of Romaine, Garlic Parmesan Dressing, Parmesan, Croutons

Paradise Salad 🌱🌱 | 10

Mixed Greens, Raspberry Vinaigrette, Blueberries, Strawberries, Candied Walnuts, Feta, Granny Smith Apples

Simple Salad 🌱 | 7

Mixed Greens, Cherry Tomatoes, English Cucumbers, Creamy Greek House Dressing

Spinach Salad 🌱🌱 | 11

Spinach, Warm Honey Apple Bacon Dressing, Red Onion, Hard Boiled Egg, Bleu Cheese Crumbles

Add to any salad:

Grilled Chicken Breast | 5

Salmon* | 9

Ahi Tuna* | 6

SEASONAL ENTRÉES

Certified Local Angus Steaks* 🌱🌱

With Grilled Asparagus and Garlic Smashed Potatoes

12 ounce Ribeye | 40

8 ounce Filet Mignon | 42

10 ounce Hanger Steak | 33

Steak Toppings: Amish Bleu Cheese (3), Garlic and Herb Boursin Cheese (4), Poblano Cream Sauce (3), Pumpkin Worcestershire Butter (2)

Garlic and Rosemary Seared Chicken 🌱 | 23

Pan Seared Oven-Finished Airline Chicken Breast, Jasmine Rice and Tri-Colored Quinoa Blend, Grilled Asparagus, Poultry Demi Glace

Whey Brined Salmon* 🌱 | 26

Grilled Atlantic Salmon, Jasmine Rice and Tri-Colored Quinoa Blend, Roasted Beets, Roasted Yam, Sautéed Kale, Avocado Dressing

Pork Jezebel* 🌱🌱 | 25

Berkwood Farms Berkshire Tenderloin Medallions, Horseradish Apple-Apricot Cream Sauce, Signature Smashed Potatoes, Haricot Verts

Blackened Chicken Pasta 🌱 | 25

Chicken, Andouille Sausage, Bell Peppers, Onions, Mushrooms, Creamy Garlic Sauce, Penne Pasta

Pork Belly Two Ways 🌱 | 29

Braised and Seared Pork Belly, Brussels Sprouts, Fried Polenta, Apple Raisin Glaze

Poached Red Snapper 🌱 | 25

White Wine Poached Red Snapper, Sauce Vierge, Signature Smashed Potatoes, Brussels Sprouts, Fried Leeks

Pumpkin Seed Tofu 🌱 | 20

House-made Pumpkin Seed Tofu, Caramelized Cauliflower, Garbanzo Beans, Roasted Yams, Za'atar Vinaigrette Spinach, Sauerkraut, Crispy Fried Garlic Bits

Seafood Angel Hair Pasta | 28

Sautéed Gulf Shrimp, Seared Sea Scallops, Marinated Tomatoes, Spinach, Ciliegine Mozzarella, Spiced Vodka Pan Sauce, Toasted Pine Nut Garnish

{ 🌱 LOCALLY SOURCED } To demonstrate commitment to our community and given our area’s outstanding produce, we take great pride in crafting menu selections featuring locally grown products from throughout America’s heartland. We utilize only the best locally sourced beef, chicken, and poultry.

{ 🌿 CAROLINE’S CLASSIC } { 🌱 GLUTEN-FREE }

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.

A gratuity of 18% is appreciated for parties of 8 or more.

Updated: 2.10.22