

# REINA

restaurant & bar

## STARTERS

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### APPETIZERS

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TRIO OF HOUSEMADE DIPS featuring beet goat cheese, caramelized onion dip & tobiko wasabi aioli, served with warm sea salt potato chips, carrot & celery sticks & local apples \$9 v.g.

ROASTED CHESAPEAKE HOLY GRAIL OYSTERS topped with creole spiced worcestershire butter with parmesan, roasted garlic & green onions \$14

BUTTER POACHED MAINE LOBSTER tossed with housemade orecchiette pasta, vermont cheddar & shuff's smoked country ham \$13

LOCAL CAULIFLOWER served atop roasted red pepper romanesco sauce with toasted almonds & brussels sprout leaves \$9 v.g.

HUDSON VALLEY FOIE GRAS butternut squash biscuit with virginia pepper jelly & duck confit butternut salad \$16

FLASH FRIED RHODE ISLAND CALAMARI served with black garlic aioli, lemon & fried parsley \$13

SAY CHEESE!!! rogue creamery caveman blue, 1883 barber's reserve cheddar & firefly merry goat round, served with cranberry chutney, candied walnuts & french bread \$14

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### SOUP & SALAD

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DAILY SOUP prepared from the finest market ingredients \$7

CAESAR SALAD romaine lettuce, boiled farm egg, buffalo parmesan cheese and garlic croutons \$9 v.

BABY ARUGULA SALAD roasted local beets, crumbled goat cheese, candied walnuts and aged sherry vinaigrette \$10 v.g.

LOCAL GREEN SALAD grape tomatoes, cucumber, red onion and carrots, tossed with white balsamic dressing \$8 v.g.

add grilled chicken \$5 / grilled jumbo shrimp \$9 / grilled salmon \$9

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## BRUNCH ENTREES

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**BENEDICT** *toasted english muffin served with shuff's country ham, two poached farm eggs & hollandaise sauce and country fried potatoes \$13*

**HOFFMAN'S STEAK AND EGGS** *petite filet mignon served with scrambled eggs with forest mushrooms, served with country fried potatoes & nine grain toast \$18*

**FRENCH TOAST** *nine grain bread, cinnamon-vanilla egg batter, topped with local apples, served with vermont maple syrup & applewood smoked bacon \$12*

**CRABENEDICT** *toasted english muffin served with maryland crab cakes, two poached eggs, & stone ground mustard hollandaise sauce with country fried potatoes \$16*

**DUCK FLANNEL HASH** *duck confit, red beets, butternut squash, scallions, topped with poached eggs & an english muffin \$14*

**FARMER'S FRITTATA** *open faced three egg omelette with onions, peppers, tomatoes, mushrooms & asparagus, topped with melted goat cheese & country fried potatoes \$13 v.*

**OINK!!** *crispy pork tenderloin fritter, topped with country ham, smoked bacon, vermont cheddar & a fried egg, with dijon aioli on a country roll, served with french fries or house side salad \$14*

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## LUNCH ENTREES

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**CHAR GRILLED ŌRA KING SALMON** *served atop mixed local "cauliflower risotto" with roasted beets & caper-walnut brown butter \$19 g.*

**KUNG PAO CHICKEN** *crispy allen brothers chicken thigh tossed with spicy hoisin glaze with peanuts & scallions, served with jasmine rice \$13*

**CHAR GRILLED HOFFMAN'S FILET MIGNON** *served with herb roasted fingerling potatoes, asparagus, glazed carrots & bearnaise sauce \$18 4 oz. / \$36 8 oz. g.*

**THE HARVEST** *our daily selection of garden vegetables, roots, ancient grains, beans & forest mushrooms \$16 v.g.*

**HOFFMAN'S 129 BURGER** *served on a country roll with tomato aioli, topped with local greens, vermont cheddar, red onion marmalade served with french fries or house side salad \$13 add farm egg \$1 / bacon \$2 / foie gras \$10*

**JUMBO NEW ENGLAND SEA SCALLOPS** *served atop a roasted butternut squash puree, wilted local greens topped with stone ground mustard butter \$28 g.*

**MARKET BURGER** *our blend of garden vegetables, legumes, grains and spices topped with swiss, baby arugula, caramelized onions & mushrooms, special sauce, served with french fries or house side salad \$13 v.*

*g. gluten free / v. vegetarian*

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

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## DINNER ENTREES

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CHAR GRILLED ŌRA KING SALMON served atop mixed local “cauliflower risotto” with roasted beets and caper-walnut brown butter \$29 g.

PAN ROASTED JURGIELEWICZ DUCK BREAST served with a new england style johnny cake, local apple pan glaze and crispy brussel sprouts \$25

INDIAN STYLE JUMBO GULF SHRIMP tossed with marsala tomato curry, crispy basmati rice croquette, served with cucumber yogurt and red-onion cilantro salad \$24

CHAR GRILLED HOFFMAN'S FILET MIGNON (8oz) served with scalloped potatoes, asparagus, glazed carrots and red wine sauce \$36 g.

MARYLAND JUMBO LUMP CRAB CAKES served with house made chips, cole slaw and purple mustard tartar sauce \$27

WAGON WHEEL PORK SCHNITZEL topped with wild mushroom gravy, served with housemade spaetzle noodles and sweet and sour braised red cabbage \$21

JUMBO NEW ENGLAND SEA SCALLOPS served atop a roasted butternut squash puree, wilted local greens topped with stone ground mustard butter \$36 g.

ELYSIAN FIELDS LAMB CHOPS served with herb roasted fingerling potatoes, an array of garden vegetables and natural pan juices \$39

KUNG PAO CHICKEN crispy allen brothers chicken thigh tossed with spicy hoisin glaze with peanuts and scallions, served with jasmine rice \$18

HOFFMAN'S 129 BURGER served on a country roll with tomato aioli, topped with local greens, vermont cheddar, red onion marmalade served with french fries or house side salad \$13 add foie gras \$10

THE HARVEST our daily selection of garden vegetables: roots, ancient grains, beans and forest mushrooms \$16 v.g.

DAILY NOODLE today's housemade pasta creation \$m.p.

TODAY'S FRESH FISH ask your server for today's selection \$m.p.

*g. gluten free / v. vegetarian*

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

### OUR LOCAL FARMING PARTNERS

Fountain Rock Farm, Walkersville, MD  
Wagon Wheel Farms, Mount Airy, MD  
Hoffman's Meats, Hagerstown, MD  
Jurgielewicz & Sons, Hagerstown, MD

Elysian Fields Farm, Waynesburg, PA  
Earth N Eats, Waynesboro, PA  
City Harvest, Hagerstown, MD  
Chesapeake Gold OysterCo., Hoopers Is., MD