

# REINA

restaurant & bar

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## APPETIZERS

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### REINA PICNIC

*House made potato chips, radishes, celery sticks and green goddess dip, accompanied with deviled eggs and salami toscano 13 g.*

### SOUP OF THE DAY

*Prepared from the finest market ingredients 7*

### BUTTERMILK FRIED CHICKEN

*Sweet tea brined boneless chicken thigh, served with black peppercorn ranch, summer corn salsa, watermelon & black salt 13*

### FARMER'S MARKET SALAD

*Local mixed greens, cherry tomatoes, cucumber, red onion and carrots, tossed with white balsamic dressing 9 v.g.*

### HEIRLOOM TOMATOES

*Served with fresh mozzarella, snipped basil, balsamic syrup and extra virgin olive oil 11*

### THAI STYLE SHRIMP

*Water chestnuts, Sambal oelek, cilantro, ginger mayonnaise and lime 11*

### CAESAR SALAD

*Little gem lettuce, torn croutons, parmesan cheese, Caesar dressing 9*

### ROASTED BEETS

*Goat cheese marshmallows, walnut dust and sherry vinegar gel 10 v.g.*

### CALAMARI

*Served with black garlic aioli, lemon and fried parsley 11*

### SAY CHEESE !!!!!!!!!

*Rogue creamery caveman blue, 1883 barber's reserve cheddar and little Antietam goat dairy chevre, served with pepper relish, candied walnuts and French bread 14*

*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

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### ORA KING SALMON

*Served atop a heirloom tomato-cucumber and white grape gazpacho sauce and roasted poblano chile green rice 27*

### PAPPARDELLE WOODSBORO

*Hand cut noodles, Country ham, farm egg and parmesan cheese 16*

### KUNG PAO CHICKEN

*Tossed with spicy hoisin glaze, peanuts, scallions, thai chili and pea shoots, served with jasmine rice 18*

### FILET MIGNON

*Served with yukon gold pommes païllasson, vegetable succotash and cabernet red wine sauce 21/39*

### SPAGHETTI PRIMAVERA

*House made spaghetti tossed with summer's bounty of seasonal vegetables, basil pesto and raw tomato sauce topped with buffalo parmesan cheese 16 v*

### 129 BURGER

*Tomato-mayonnaise, mixed greens, cheddar, onion jam on a Kaiser roll served with French fries or house side salad 13*

### JUMBO SEA SCALLOPS

*Creamed corn maque choux, wilted greens, sweet potato-bacon fritters and maple mustard 16/29*

### LAMB 2

*Lamb chop and braised shoulder, cheddar potato-broccoli casserole, coffee barbecue 27*

### GULF SHRIMP

*Calamari, tomatoes, olives, red onions, calabrese chili, orecchetti pasta 19*

### HARVEST

*Daily selection of garden vegetables, roots, grains, greens and forest mushrooms 16 v.g.*

### JAEGER SCHNITZEL

*Breaded Pork cutlet topped with mushroom gravy, served with spätzle noodles and sweet and sour braised red cabbage 21*

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### OUR LOCAL FARMING PARTNERS

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

*Elysian Fields Farm, Waynesburg, PA  
City Harvest, Hagerstown, MD  
Earth and Eats, Waynesboro, PA*

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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 \$21*

**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*

**FARMER'S FRITTATA** *open faced three egg omelette with onions, peppers, tomatoes, mushrooms, 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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### **ORA KING SALMON**

*Served atop a heirloom tomato-cucumber and white grape gazpacho sauce and roasted poblano chile green rice 27*

**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 mashed Yukon gold potatoes, glazed carrots and cabernet wine sauce \$18*

**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*

### **JUMBO SEA SCALLOPS**

*Sweet corn maque choux, wilted greens, sweet potato-bacon fritters and maple mustard 16*

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## DESSERTS

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*SUMMER* oatmeal cookie ice cream sandwich filled with blueberry ice cream, served with warm catocin peach hand pie and watermelon ice 8

*BITTERSWEET* chocolate cake served over roasted red beet chantilly with candied black olives, toasted marshmallows and raspberry sauce \$8

*COFFEE* creme brulee served with whipped cream, orange biscotti \$7

*MACADAMIA* nut tart served over chocolate sauce with white chocolate ice cream \$8

*AFFOGATO* amaretto ice cream topped off tableside with hot espresso and whipped cream \$6

## BEVERAGES

We feature Choco Sombra Single Estate Peruvian Coffee

Regular coffee \$2.5

Decafe Coffee \$2.5

Espresso \$3

Cappuccino \$3.5

Dammann Assorted Teas \$3