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# a.SPICE

## Menu

### APPETIZERS

**Crab Cake** - 7 Fruit Chutney, Cranberry Puree, Curry Oil, Crispy Onions \$13

**Ahi Tuna Tartar** - Lemon-Soy-Ginger Vinaigrette, Avocado, Wonton Chips \$13

**Beef Carpaccio** - Dijon Aioli, Parmigiano-Reggiano, Onions, Capers, Toast Point \$9

**Potato Gnocchi** - Braised Lamb, Cipollini Onions, Cognac, Crispy Shallots \$11

**Chicken Liver Paté** - Apple Cider Gastrique, Onion Tarte Tatin, Frisée-Herb Salad \$10

**Cheese Plate** - Assorted Cheeses, Fruit, Crostini, Honey-Balsamic \$10

**Cream of Mushroom Soup** - Crostini, Poached Quail Egg, Pea Shoots \$8

### SALADS

**Caesar Salad** - Romaine Hearts, Creamy Caesar, Spanish White Anchovy, Parmesan Crisp \$8

**Mizuna Salad** - Shaved Fennel, Golden Raisins, Blood Oranges, Pumpkin Seeds \$8

**Organic Greens** - Champagne Vinaigrette, Radish, Cucumber, Tomato \$6

**Prosciutto di Parma** Spring Greens, Egg, Caper Vinaigrette, Pine Nuts, Pecorino \$8

### SALADS (continued)

**Smoked Goat Cheese**  
Beets 5 Ways, Arugula, Focaccia, Sherry Vinaigrette \$8

### ENTREES

**Ground New York Burger** - Aged Cheddar, House-made French Fries, Simple salad \$10

Add to Your Burger: Bacon, Sautéed Mushrooms, Sautéed Onions, Sunny-Side Egg, Maytag Bleu, Avocado \$1

**Steak Cardone Sandwich** - Beef Tenderloin, Tomato, Lettuce, Mayo, House-made Chips \$13

**Nicoise Salad** - Poached Tuna, Haricot Verts, Potatoes, Egg, Tomatoes, Tapenade \$17

**Tammy Salad** - Butter Lettuce, Tomato, Avocado, Cucumber, Chives, Grilled Chicken \$12

**Pan Roasted Salmon**  
Meyer Lemon-Olive Oil Cake, Roasted Garlic, Olives, Thyme \$14

**Herb Crusted Alaskan Cod** - White Rose Potatoes, Sauce Vierge, Frisée, Herbs \$15

**Peppered N.Y. Strip** - Salad Arugula, Balsamic, Maytag Bleu, Red Onions, Tomatoes \$17

**Cashew Crusted Sea Bass** - Saffron Couscous, Vanilla Cream, Cranberry Puree, Oranges \$26