

PDR Lunch Menu

soup or salad (choice of one)

roasted tomato soup, roasted tomato, croutons

maryland crab chowder, smoked corn, house made oyster crackers

apropoe's leaf greens, baby lettuce, sunflower sprouts, goat cheese, radishes, pears, pickled red onions, kalamata olives. (ranch/blue cheese/lemon vinaigrette/olive oil & balsamic)

caesar salad, baby romaine lettuce, parmesan croutons, house made ceaser dressing

mains (choice of one)

maryland crab cake, corn relish, spinach, lemon chive aioli, sorrel greens

roasted atlantic salmon, english pea farro,,baby carrots, caper lemon brown butter

apropoe's roasted chicken breast (gf) asparagus, garlic mash potato, chicken jus

poe burger, apple wood smoked bacon, caramelized onions, white cheddar, wild mushrooms, tomato, bibb lettuce, herb fries

margherita pizza tomatoes, buffalo mozzarella, basil

Desserts

(chefs choice family style)

2 Course Lunch - 26 per person +

3 Course Lunch - 35 per person +

Prices include soda, iced tea, or coffee
18% service charge and applicable tax
will be added

Lunch menu available from 11am-2pm
(Please allow for additional service time on this menu
as first course is ordered the day of the event)

executive sous chef Kiran Kumar
assistant sous chef Edgadiel Ramos

Prior to ordering, please inform your server if anyone
in your party has a food allergy.

We use organic and/or locally grown products
whenever possible.

Baltimore Marriott Waterfront
700 Aliceanna Street
Baltimore, MD 21202

PDR Dinner menu

small plates (choice of one)

maryland crab chowder
smoked corn, house made oyster crackers

lemon chicken orzo soup
braised orzo, asparagus, herbs

heirloom tomato & burrata (gf)
burrata cheese, balsamic glaze, hazelnuts, basil

salad (choice of one)

apropoe's leaf greens, baby lettuce, sunflower sprouts, goat cheese, pickled red onions, radishes, pears, kalamata olives (ranch/blue cheese/lemon vinaigrette/olive oil & balsamic)

caesar salad, baby romaine lettuce, parmesan croutons, house made ceaser dressing

mains (choice of one)

maryland crab cakes ,corn relish, spinach, lemon chive aioli, sorrel greens

roasted atlantic salmon, caramelized cauliflower, beluga lentils, lemon brown butter, garlic mashed potato

apropoe's roasted chicken breast (gf) asparagus, garlic mashed potato, chicken jus

pan seared strip loin (gf) garlic mashed potato, asparagus, demi

Desserts

(chefs choice family style)

2 Course Dinner - 43 per person ++

3 Course Dinner - 52 per person ++

4 Course Dinner - 62 per person ++

Prices include soda, iced tea, or coffee
18% service charge and applicable tax
will be added

Dinner menu available from 5pm-10pm
(Please allow for additional service time on this menu as
first course is ordered the day of the event)

executive sous / chef Kiran Kumar
assistant sous / chef Tyler Newell

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in your party has a food allergy.

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whenever possible.