

Soup

<i>French Onion Soup</i>	8
Caramelized onion, beef broth, gruyère crouton	
<i>Maryland Crab Soup</i>	9
Blue crab, sweet corn, lima beans, Old Bay tomato broth	

<i>Farm Caesar Salad</i>	12
Romaine, housemade Caesar, parmesan, garlic crouton	
<i>Bay Harvest Salad</i>	12
Mixed greens, roasted beet, feta cheese, walnut, apple cider mango, apple cider vinaigrette	
<i>Chaat Slaw Salad</i>	12
Shredded cabbage, mango, chickpea, chaat masala, tamarind dressing, apple cider vinaigrette	
<i>Strawberry Spinach Salad</i>	12
Fresh spinach, strawberries, candied pecan, feta cheese, strawberry vinaigrette	
<i>Add Proteins:</i>	8/8/10/10
Chicken Shrimps Salmon Steak	

<i>Mushroom & Brown Butter Pappardelle</i>	
White mushroom, brown butter, thyme, parmesan carrot, house made pappardelle (V)	20
<i>Lemon Chicken Linguine</i>	
Blackened chicken, lemon butter, garlic, lemon, vegetables, house made linguine, parmesan	24
<i>Hakka Pasta</i>	17
Stir-fried house made noodle, seasonal vegetables, Indo-Chinese sauce (V, VG)	
<i>Coastal Pasta</i>	25
Blue crab, shrimp, Old Bay cream, house made Tagliolini, lemon zest, cherry tomatoes, broccoli, chive	
<i>Farm & Flame Pasta</i>	26
Cajun-style andouille sausage, blackened chicken, shrimp, in a creamy chipotle sauce, parmesan 🍷	

410-317-3000



INDIAN & AMERICAN CUISINE

TRADITION REFINED, TASTE REDefined

Entrees

<i>Spinach Paneer</i>	22
Spice marinade, spinach, paneer (Indian-style cottage cheese), served with a side of rice (GF, V)	
<i>Shahi Paneer</i>	22
Soft paneer in a rich, creamy tomato-cashew based sauce served with a side of rice (GF, V)	
<i>Dal Makhani</i>	18
Slow-cooked black lentils and kidney beans, butter, cream served with a side of rice (GF, V)	
<i>Chana Masala</i>	18
Chickpeas cooked in masala and tomato gravy served with a side of rice (GF, V)	
<i>Chicken or Lamb Saag</i>	23
Choice of chicken or braised lamb simmered in a flavorful spinach -based curry, served with a side of rice (GF)	
<i>Butter Chicken</i>	22
Tender chicken simmered in a creamy tomato sauce with butter and aromatic Indian spices, served with a side of rice (GF)	
<i>Chicken Tikka Masala</i>	22
Slow-cooked chicken, makhani, fenugreek, cream, onions, peppers, served with a side of rice (GF)	
<i>Chicken Korma</i>	22
Mild rich creamy sauce based on blends of coconut, almonds, cashews, and herbs, served with side of rice (GF)	
<i>Braised Lamb Rogan Josh</i>	24
Tender braised lamb simmered in a rich, aromatic curry with traditional Indian spices, served with a side of rice (GF)	
<i>Goat Curry</i>	24
Tender chunks of bone-in goat meat simmered in an aromatic blend of curry powder, onions, herbs, spices, served with a side of rice (GF)	
<i>Farm & Flame NY Steak</i>	36
10oz cut, butter, side of vegetables & mashed potatoes (GF)	
<i>Pan-Roasted Salmon</i>	28
Atlantic salmon topped in a lemon butter sauce, side of seasonal vegetables and mashed potatoes (GF)	
<i>Tandoori Lamb Chops</i>	36
Overnight marinade, tandoor-fired, side of mashed potatoes and seasonal vegetables (GF)	

Handhelds

<i>Farm & Flame Burger</i>	17
8oz patty, cheddar, candied bacon, lettuce, tomato, onion, chipotle sauce, brioche bun fries	
<i>Masala Crab Cake Sandwich</i>	25
Spiced crab cake, jalapeno tarter, lettuce, tomato, onion, butter, brioche bun fries	
<i>Lamb Keema Burger</i>	19
Spiced ground lamb, yogurt sauce, pickled onion, brioche bun fries	

Sides

<i>Bay Fries</i>	7
Crispy fries, Old Bay seasoning (GF, V, VG)	
<i>Saffron Himalayan Rice</i>	7
Aged basmati, saffron, whole spice (GF, V)	
<i>Mashed Potatoes</i>	5
Yukon gold, butter, cream, chive (GF, V)	
<i>Garlic / Butter Naan Wheat Roti</i>	4
House made, tandoor-baked, garlic butter, nigella seed (V)	
<i>Fried Green Beans</i>	5
Lightly battered and fried (V)	
<i>Roasted Seasonal Vegetables</i>	5
Seasonal vegetables, garlic, lemon (GF, V, VG)	
<i>Brussels Sprouts</i>	8
Honey mustard, bacon bits, crispy shallot	

Beverages

<i>Soda</i>	3/5
Coke, Diet Coke, Coke Zero, Cherry Coke, Gingerale, Sprite, Fanta, Lemonade, Saratoga Sparkling Water, Fresh Lime Soda	
<i>Mango Latte</i>	6
<i>Juices</i>	4
Orange / Apple / Cranberry	
<i>Tea Coffee</i>	4
Iced tea, Black Tea, Green Tea, Chai, Coffee, Decaf	

GF = Gluten Free | V = Vegetarian | VG = Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
**An automatic 20% gratuity will be added to parties of 6 or more.