



Diamond Club Baltimore Orioles 4/22 – 4/24

Cheese & Charcuterie

Local Cheese & Cured Meats

Fig jam, marinated olives, pickled vegetables, marcona almonds, lavash crackers
*gluten, dairy, nut

Salad

Kale Salad

Quinoa, blueberries, snap peas, feta, spicy pecans, lemon poppy vinaigrette
*dairy, nut, gluten

Baby Gem Salad

Avocado, watermelon radish, hot house cucumber, toasted herb breadcrumbs, green goddess dressing
*dairy, gluten

Cobb Salad

Mix greens, provolone cheese, genoa salami, egg, olive, red onion, cherry tomato, ranch dressing
*dairy, egg

Agua fresca

Made with seasonal fruit

BYO Salad

Choice of greens, cherry tomato, bacon, feta cheese, parmesan cheese, kalamata olives, sunflower seeds, croutons, buttermilk ranch, balsamic dressing, champagne vinaigrette

Plancha

Pit Beef Slider

Roast beef, onion, horseradish, BBQ sauce, potato bun
*Gluten, dairy

Crab Cake

Lump crab, bell peppers, green onion, panko, tomato aioli
*Gluten, egg, shellfish

Small Plates/Carvery

Smoked Tri Tip

Old Bay Rub, house made steak sauce

Roasted Brussels Sprouts

*n/a

Smashed Fingerlings

Parmesan cheese, smoked ketchup
*dairy

Clams Linguine

Bacon, manilla clams, white wine, butter, garlic, chili flakes
*Gluten, dairy

Action/Carvery

Ahi Tuna Slider

Sesame and togarashi, ginger-scallion slaw, wasabi aioli
*n/a

Birria Taco

Braised beef, adobo, pico de gallo, crema, corn tortilla
*n/a

Ball Park Fare: Chef choice of bratwurst, sausages & hotdogs served with brioche buns

Condiments: Jalapeño, onion, sauerkraut, pico de gallo, shredded cheddar, relish, house made chili