

DONNA'S

dinner

martinis 13.5

donna's martini

tito's vodka served chilled and dry, gorgonzola stuffed olive

elderflower lemondrop

green mountain organic lemon vodka, st germain, limoncello

high and rye

bulleit rye whiskey, rosemary simple syrup, meyer lemon, plum bitters

house negroni

campari, sweet vermouth, bombay sapphire gin, served up

uptown

bulleit bourbon, cream sherry, angostura bitters, maraschino cherry

uncle val's most unusual gin martini

a small batch botanical gin with hints of cucumber, sage, and lemon served undoctored with a lemon twist

cocktails 11

spiked cider

yukon jack, mccutchen's apple cider, clove, and spices

sazerac

bulleit rye whiskey, house bitters syrup, kubler absinthe, lemon twist

smoky girl

mezcal, grapefruit juice, lime, aperol, maraschino liqueur

honey old fashioned

maker's mark, orange bitters, honey, maraschino cherry

chambord royale

raspberry liquor, grand marnier, champagne

pomegranate mule

absolut vodka, pomegranate juice, fresh lime, fever tree ginger beer

apple cider margarita

suaza tequila, apple cider, lime, triple sec, cinnamon sugar rim

beers

bell's two hearted american ipa, michigan 7

new belgium blue paddle pilsner, colorado, 7

peabody heights annabel lee wit, baltimore 6

union brewing duckpin pale ale, baltimore 6.5

boulevard unfiltered wheat ale, missouri 7

left hand nitro milk stout, colorado 7

narragansett lager, new york 5

peabody heights dark usher, baltimore 6

wyndridge gluten-free cranberry cider, pennsylvania 7

bitburger drive, non-alc., germany 6

amstel light 5

soups/salad

tomato bisque/soup of the day 8

dinner salad

seasonal greens, tomatoes, cucumbers, shaved parmesan, croutons, balsamic vinaigrette 7

kale salad

tomato, feta, olives, golden raisins, pine nuts 9

beet and orange salad

walnut encrusted goat cheese, citrus vinaigrette, arugula, pomegranate glaze 10

donna's caesar

romaine, cherry tomatoes, anchovies, parmesan, chopped egg, creamy basil caper dressing, croutons 8

fried goat cheese

arugula, roasted potatoes, peas, bacon, herbed romano vinaigrette, topped with a fried egg 10

donna's waldorf salad

diced apples, grapes, golden raisins, celery, candied walnuts, radicchio, and romaine, tossed in gorgonzola dressing 11

appetizers

four cheese pizza gorgonzola, provolone, parmesan, mozzarella with truffled arugula 14

roasted pomegranate tomato pizza, mozzarella, fresh basil 12

crispy eggplant napoleon

roasted red pepper, roasted onion, tellegio cave aged cheese, pesto, and balsamic glaze 12

cumin dusted fried calamari

red pepper rings & spicy aioli 12

shrimp and pesto gnocchi

fennel, sundried tomatoes, arugula pesto, and house made gnocchi 12

tuna tartare

avocado, scallions, jalapeno, apricots, butternut squash, lime juice, curry oil, crispy tortillas 12

crispy brussels sprouts

bacon, onion, and balsamic glaze 9

fresh mussels

tomato, basil, white wine 14

mediterranean mezze

hummus, spicy chick peas, caponata, olives, pepperoncini, pickle salad pita & papadam 14

garlic rosemary fries

fresh parmesan and truffle oil 8

entrees

house-made porcini mushroom ravioli

smoked mozzarella, portabella mushrooms ricotta- sage
brown butter, 24

grilled salmon

cauliflower , kale, butternut squash, beurre blanc,
pear and mango salsa 26

shrimp arrabbiata

fennel, onions, hot pepper flakes, tomatoes, spaghetti 23

short ribs with house-made pasta

wine braised beef with fresh herbs and tomatoes, sautéed
mushrooms, peas, parmesan, and pea pappardelle 24

pan seared trout

kale salad: raisins, olives, feta, pine nuts, tomatoes 25

chicken milanese

breaded chicken breast, zucchini, pomegranate tomatoes,
roasted potatoes, lemon caper butter 21

donna's meatloaf

garlic mashed potatoes, zucchini, mushroom demi 19

grilled new york strip steak

fresh horseradish infused potatoes au gratin, haricots verts,
bordelaise sauce 28

moroccan lamb meatballs

slow cooked in a tangy tomato sauce, over creamy polenta
and with pine nuts, golden raisins, and dill yoghurt 24

kobe burger

pecorino rustico, applewood-smoked bacon, sunny side up
egg, lettuce, tomato, onion, and hand cut fries 18

flat iron steak salad

grilled romaine heart, balsamic glaze, gorgonzola,
pomegranate roasted tomatoes, crispy onions 25

donna's roasted vegetable salad

eggplant, peppers, potatoes, cauliflower, carrots, onions,
beets, mushrooms **with salmon or grilled chicken** 25

please ask about gluten-free menu items

caution: olives may contain pits

20% gratuity will be added to parties of 6 or more

checks may be split a maximum of 3 ways

checks with misplaced credit receipts will be closed with 20% gratuity

white

featured

rosé de provence, petit coeur , 2014, france 10/32
*yellow fruit and peach aromas with great acidity and long finish. perfect
for seafood*

chardonnay, milou, 2015, france 11/34
*perfect balance with rich white peach & pineapple fruit flavors, zippy citrus
notes of lemon zest, a streak of minerality, and satisfying length and finish*

pinot gris, three pears, 2015, california 10/32
*soft, floral and fruity, with plenty of extroverted tropical fruit, fresh acids,
and a nice, easygoing mouthfeel*



pinot grigio, tomaio, 2014, italy 9/28
sauvignon blanc, mohua, 2014, new zealand 11/32
riesling, hai ely, 2014, israel 9/28
moscato d'asti, umberto fiore, 2015, italy 9/28

red

featured

bordeaux supérieur, château recogne, 2014, france 10/32
very smooth, medium bodied, with lots of dark berries and a dry finish

montepulciano d'abruzzo, bricco al sole, italy 9/28
*a delicious organic wine, with layers of cherry flavors and balanced finish,
ideal with hearty meat dishes and pasta*

nero d'avola, poggio graffetta, 2014 italy 10/32
*medium-bodied sicilian classic, full of flavor, with deep, lush color, hints of
cherries, light spice, clean dry finish*

carmenere organic blend, cono sur, 2014, chile 10/32
*juicy, full bodied blend of cabernet, carmenere, and syrah, with fruity nose,
hints of plum, toasted wood, and soft tannin finish*

chianti classico riserva, tomaio, 2012, italy 11/34
*dark fruit and toasty oak flavor, well blended, aged in oak casks for 24
months and one year in the bottle to acquire smooth mouthfeel and finish*



cabernet sauvignon, joel gott '815', 2014, california 11/34
côtes du Rhône, e. guigal, 2012, france 9/28
pinot noir, planet oregon, 2014, oregon 11/34
malbec, decero, 2012, argentina 10/32

sparkling

brut rosé, rivarose, nv, france 9/28

prosecco, villa jolanda, nv, italy 10/32