



## **The Rumor Mill**

**Fusion Bar & Restaurant**

### **Market Menu**

*Created by Caitlin Morrell*

#### ***Watermelon Carpaccio***

Seedless watermelon Carpaccio with a candied onion & jalapeno relish topped with rainbow micro greens & onion blossoms tossed in a watermelon vinaigrette.

#### ***Scallop & Squash Trio***

Scored seared fennel seasoned scallops over a zucchini & yellow squash “linguini” tossed in a butternut squash sauce.

#### ***Chicken & Succotash***

Tarragon marinated chicken breast with a summer succotash sautéed in a vanilla tarragon sauce

#### ***Peaches & Cream***

Peaches sautéed in Jack Daniels & brown sugar topped with a mascarpone cream & honey crisp

**\$28 for all four courses | \$8 for any course**

#### **Chef Caitlin Recommends:**

##### ***Abita, Satsuma Wit \$6***

This white beer has a sweet and subtle citrus flavor with a touch of spice that is cool and refreshing. Great with shrimp or salad dishes

##### ***Chateau Ste Michelle, Riesling, Columbia Valley***

**\$7/\$26**

**The Rumor Mill is proud to offer a different Market Menu each week from Thursday – Sunday. Market Menus are based on the freshest ingredients available at local farmers’ markets in Baltimore and Howard Counties.**