

OPEN 7 DAYS A WEEK | HAPPY HOUR DAILY
11:00 am – 11:00 pm | 3:00 pm – 7:00 pm

  baltimorecultured

CULTURED

by ANDREW COLE

Mount Vernon Marketplace
520 PARK AVENUE | BALTIMORE, MARYLAND 21201
BALTIMORECULTURED@GMAIL.COM | 667.212.5797

SMALL PLATES

\$8	CHICKEN LIVER MOUSSE <i>Pickled Yellow Onion with Curry, Zerish, Shallot Confit</i>
\$5	MIXED OLIVES <i>Chef's Special Olive Blend</i>
\$7	NDUJA <i>Spicy Prosciutto Spread, Pickled Vegetables, Crostini</i>
\$12	BAKED CAMEMBERT <i>Choose between Pesto and Roasted Tomato/Fig Jam and Prosciutto/ Pepper Honey and Marcona Almond, Served with Crostini and Fresh Baguette</i>
\$10	HOT GOAT CHEESE DIP <i>Fresh Chèvre, Cream Cheese, Peppadew Peppers, Served with Crostini and Fresh Baguette</i>
\$10	BAKED FRESH MOZZARELLA <i>House Made Fresh Mozzarella, Tomato, Fresh Basil, Olive Oil, Pink Peppercorns</i>

GRILLED CHEESE

\$15: Make it a Combo with Soup of the Day and your choice of Palm Ale, Boylan's Soda, Sparkling Water or Harney and Sons Tea / Served all day

\$8	CLASSIC <i>4 Artisanal Cheese Blend, Tomato or Bacon, Served on Sourdough</i>
\$10	FUNKY MUSHROOM <i>Mushroom Blend, Truffle Cheese, House Made Ricotta, Pepper Honey, Served on Rye</i>
\$9	HAM AND SWISS <i>Jamon de Paris (Ham), Gruyere (Swiss), Dijon, Served on Sourdough</i>
\$10	APPLE AND BRIE <i>St Stephens Camembert, Apple Butter, Served on Sourdough</i>

IN A HURRY? CALL AHEAD: 667.212.5797

CHARCUTERIE

CHEF'S CHOICE
1 for \$6 | 3 for \$15 | 6 for \$28 | 10 for \$45

TACUTERIE | \$12
*Chef's Choice 3 taco variety plate mixing charcuterie meats,
artisanal cheese, pickled vegetables and sauces.
Only available at Cultured.*

LUNCH COMBINATIONS

Served from 11am to 3pm

\$15	COMBO #1 <i>Any sandwich with chips and your choice of Palm Ale, Boylan's Soda, Sparkling Water or Harney and Sons Tea.</i>
\$15	COMBO #2 <i>Grilled Cheese, Soup of the Day and your choice of Palm Ale, Boylan's Soda, Sparkling Water or Harney and Sons Tea.</i>
\$15	COMBO #3 <i>3 Selection Charcuterie Board and your choice of Palm Ale, Boylan's Soda, Sparkling Water or Harney and Sons Tea.</i>
\$15	COMBO #4 <i>3 Tacuterie Board with chips and your choice of Palm Ale, Boylan's Soda, Sparkling Water or Harney and Sons Tea.</i>

CATERING

Our Charcuterie Platters are perfect for business meetings, family gatherings, parties, weddings or any event, even if you're throwing a get-together here at the Mount Vernon Marketplace.

We will customize platters according to your needs for any size party. Our platters include artisanal meats and cheese, pickled vegetables, mustards, jams and fresh baguette, crackers and crostini.

We make throwing a party easy for you. **LET US TAKE CARE OF YOUR NEXT EVENT.**

QUESTIONS? Call Andrew Cole at 410.409.7924 or email us at baltimorecultured@gmail.com.

SANDWICHES

Add bacon or cheese to any sandwich for \$2

\$11	THE CULTURED CUBAN <i>Pork Shoulder, Jambon De Paris (Ham), Spicy Pickles, Gruyere, Dijon Mustard, Served on Ciabatta</i>
\$13	TEXAS BRISKET <i>House Smoked Texas Brisket, Cole Slaw, Spicy Pickles, Smoked Cheddar, BBQ Sauce, Dijon Mustard, Served on Sourdough</i>
\$12	THE EDGAR ALLEN PO' BOY <i>Prosciutto, Hot Capicola, Turkey, Marinated Wild Mushrooms, Tomato, Gruyere, Provolone, Wow Sauce, Served on Baguette</i>
\$11	ROASTED PORK <i>House Made Porchetta, Sautéed Spinach and Garlic, House Made Ricotta, Provolone, Roasted Tomatoes, Served on Baguette</i>
\$11	CULTURED CUT <i>Prosciutto, Dry Coppa, Mortadella, Hot Capicola, Genoa Salami, Saucisson de Lyon, Parrano, Pickled Jalapeño, Tomato, Arugula, Basil Oil, Banyuls Vinegar, Served on Baguette</i>
\$11	ROAST BEEF MELT <i>House Made Top Round Roast Beef, Gruyere, Tiger Sauce, Pickled Red Onion with Thyme, Served on Rye</i>
\$11	THE REUBEN <i>Your Choice of House Smoked Pastrami, House Cured Corned Beef or Turkey, Sauerkraut, Gruyere, B2B Sauce with Spicy Pickles, Served on Rye</i>
\$9	CAPRESE <i>House Made Fresh Mozzarella, Tomatoes, Basil Pesto, Olive Oil, Fresh Basil, Served on Ciabatta</i>
\$9	CULTURED POWERHOUSE <i>English Cucumber, Tomatoes, Romaine, Pickled Bean Sprouts, Havarti with Dill, Avocado, Tzatziki Sauce, Served on Rye</i>
\$12	MUFFULETTA <i>Mortadella, Genoa Salami, Jambon de Paris (Ham), Provolone, House Made Fresh Mozzarella, Marinated Olive Salad, Served on Muffuletta Loaf</i>
\$12	CULTURED CLUB <i>Prosciutto, Turkey, House Cured Bacon, Tomato, Romaine, Thomasville Tomme, Mayo, Served on Toasted Sourdough</i>
\$13	CULTURED PHILLY <i>Roast Beef, Smoked Tomato Mayo, Provolone, Peppadews, Caramelized Onions, Lettuce, Tomato, Served on Baguette</i>
\$8	B.L.T. <i>House Made Bacon, Tomatoes, Romaine Lettuce, House Made Mayo, Toasted Sourdough</i>

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SIGNATURE

- \$11

COLD BREW COCKTAIL

Cold Brew Coffee, Green Chartreuse, Smith and Cross Jamaican Rum, Cardamaro, Vanilla Simple Syrup, Orange Bitters, Mole Bitters, Angostura Bitters
- \$10

SAKE COLADA

Tyku Coconut Sake, Fresh Pineapple, Blackwell Jamaican Rum, Lime, Spiced Maple
- \$10

BEETLEJUICE

Green Hat Gin, Beet Juice, Elderflower Tonic, Maple, Lime Juice
- \$11

SANDS MAGIC STRAWBERRY

Herradura Anejo, Alipus Mezcal, Fresh Strawberry, Fresh Lime Juice, Agave, Salt, Angostura Bitters
- \$11

BOTANICAL GARDEN

Dogfish Compelling Gin, Grande Poppy, Giffard Pamplemousse, Celery Bitters, Sumac Salt
- \$10

EGGRONI/BOULEVARDI-EGG

Barr Hill Gin or Bulleit Bourbon, Campari, Carpano Antica Sweet Vermouth, Whole Egg
- \$11

FENNEL 75

Espolon Reposado, Giffard Abricot, Sparkling Wine, Pickled Fennel in Balsamic with Truffle Oil and Sesame Seeds, Agave, Lemon Juice
- \$9

PAIRING PEARS

Bulleit Bourbon, Pear Liquor, Pear Juice, Ginger Shrub
- \$10

GRASS CHOPPER

Unfiltered Sake, Dogfish Analog Vodka, Menthe Pastille, Whole Egg, Mole Bitters
- \$10

PICKLED PICKLE MARTINI

Breckinridge Vodka, Agave, House Pickles, Lime Juice

DRAFT BEER

- \$5

PALM ALE
- \$8

ANXO CIDER BLANC
- \$11

DELIRIUM TREMENS
- \$5

STELLA ARTOIS
- HAPPY HOUR
- Every day | 3pm – 7pm
- DRINK SPECIALS
- \$6

Palm Ale and a shot of Rittenhouse Rye
- \$1 OFF

All Cocktails
- \$6

Glass of Red, White or Sparkling Wine
- \$2 OFF

Martini
- FOOD SPECIALS
- \$10

Chef's Choice Charcuterie Board
- \$4

Mixed Olives
- \$8

Hot Goat Cheese Dip
- \$10

Baked Camembert
- \$6

Daily Salads
- CLASSICS
- \$10

SAZERAC

Rittenhouse Rye Whiskey, Absinthe, Peychauds Bitters, Sugar Cube, Lemon Twist

\$8

TOM COLLINS

Green Hat Gin, Lemon Juice, Simple Syrup, Seltzer Water

\$9

SIDE CAR

Pierre Ferrand Cognac, Dry Curaçao, Lemon Juice

\$8

MARGARITA

Espolon Blanco, Cointreau, Agave, Lime Juice, Lemon Juice

\$11

MAI GOODNESS IT’S SPRING

Plantation 3 Star Rum, Blackwell Jamaican Rum, Orange Curaçao, Orgeat Syrup, Tiki Bitters, Black Walnut Bitters, Lime Juice

\$10

SEASONAL DAQUIRI

Plantation 3 Star Rum, Lime Juice, House Syrup

\$11

MARTINI

Junipero Gin or Breckinridge Vodka, Dolin Dry Vermouth

\$9

OLD FASHIONED

Bulleit Bourbon, Angostura Bitters, Orange Flower Water, Sugar Cube

\$10

LAST WORD

Green Chartreuse, Dogfish Head Whole Leaf Gin, Luxardo Maraschino, Lime Juice

\$10

CORPSE REVIVER

Dorothy Parker Gin, Cointreau, Lillet, St George Absinthe
- PICK YOUR BOROUGH
- \$10

MANHATTAN

Rittenhouse Rye Whiskey, Carpano Antica Sweet Vermouth, Angostura Bitters

\$10

BROOKLYN

Rittenhouse Rye Whiskey, Dolin Dry Vermouth, Luxardo Maraschino, Averna Amaro

\$10

BRONX

Dorothy Parker Gin, Carpano Antica Sweet Vermouth, Dolin Dry Vermouth, Orange Juice

\$10

QUEENS

Dorothy Parker Gin, Carpano Antica Sweet Vermouth, Dolin Dry Vermouth, Pineapple Juice