



Located inside of the  
**Hippodrome Theatre**

12 N. Eutaw St. Baltimore, MD 21201

Monday - Friday  
11:30 am to 2:00 pm  
and 2 hours before every show

Reservations & takeout  
410-539-7925

[www.thehippcafe.com](http://www.thehippcafe.com)

**10% discount for students & state employees**

## SOUP & GREENS

**MARYLAND CRAB & CORN CHOWDER** \$4 cup \$7 bowl

**CHEF'S SEASONAL SOUP CREATION** \$3 cup \$6 bowl

### ROASTED BEET SALAD

baby arugula, shaved red onion, feta cheese, radish, mango, peanut & Thai style yogurt vinaigrette \$10

### HIPP WEDGE

baby iceberg, tomato, house smoked bacon, buttermilk ranch vinaigrette & Danish bleu cheese \$8

### BABY KALE CAESAR

scratch dressing, homemade croutons & pecorino \$9

### GREEK

mixed greens, tomato, shaved red onion, kalamata olive, radish, cucumber, herb-feta vinaigrette \$9

Add grilled chicken (\$3) or lump crab (\$6) to any salad

## SHARABLES

**TUNA POKE TACOS** « crispy wonton shell, mango-cucumber pico, spicy mayo & pea shoots \$15

**KETTLE CHIP NACHOS** « white cheddar, house smoked bacon, smoked chicken, tomato, green onion, jalapeno & avocado crema \$10

**CHICKEN AND WAFFLES** « housemade chicken tenders, sweet Belgian waffle, maple butter & hot sauce honey \$9

**LUMP CRAB AVOCADO TOAST** « grilled french bread, butternut squash & pea shoot salad, togarashi, pecorino & radish \$11

**BRUSCHETTA TOAST** « grilled french bread, basil marinated tomato, kalamata olive, pecorino & feta \$7

## CUSTOM HANDHELDS

*All burgers are ground in-house daily blending choice brisket and chuck*

Add house smoked bacon \$2 • Make it carb-free with an iceberg lettuce "bun" • Substitute a vegan chipotle black bean patty

*Served with homemade Old Bay kettle chips, butternut squash & pea shoot slaw or mini salad of your choice*

**THE GRIND** « toasted brioche, pan-seared beef patty, brie cheese, grape tomato jam & baby arugula \$11

**CLASSIC** « toasted brioche, pan-seared beef patty, white cheddar, baby arugula, tomato & icebox pickles \$12

**BLACK & BLUE** « toasted brioche, pan blackened beef patty, Danish bleu cheese, caramelized onion, baby arugula, tomato & icebox pickles \$12

**MAPLE SMOKED PORK BELLY BANH MI** « grilled french bread, jalapeno, cucumber, pickled radish & carrot, cilantro & spicy mayo \$9

**CRAB CAKE DOUBLE** « toasted brioche, two crispy seared Maryland style crab cakes, tomato, icebox pickles, baby arugula & spicy mayo \$15

**HERB GRILLED CHICKEN BREAST** « toasted brioche, caramelized onion, tomato, icebox pickles, baby arugula & smoked gouda \$10

## SWEETS

**WARM BRIOCHE BREAD PUDDING** « brown sugar pecans, whipped cream & caramel \$6

**CLASSIC NEW YORK STYLE CHEESECAKE** « whipped cream & fresh berries \$8

**ULTIMATE CHOCOLATE CAKE** « chocolate mousse, butter cake, chocolate ganache & fresh berries \$9

## EXTRAS

**HOMEMADE OLD BAY KETTLE CHIPS** \$2

**BUTTERNUT SQUASH & PEA SHOOT SLAW** \$2

**MINI SALAD OF YOUR CHOICE** \$3