



56 Baltimore Avenue

302.226.2226

## Welcome to Restaurant Week 3 course \$30 prix fixe Choice of Prologue, Main Event, and Happy Endings

### Once upon a time at Hobos...

#### Nibbles and Noshes

Artichoke & Olive Tapenade 9

Hummus and Crostinis 9

Crab Artichoke & Brie Dip 12

Eggplant & Artichoke Dip 9

Summer Goat Cheese and Baguette 11

#### Leafy

Tomato Mozzarella Basil Panzanella Salad 15

Quinoa Salad with Avocado and Gingerlicious Dressing 11

Couscous Salad with fire roasted Vegetables 10

Spinach Salad with Balsamic Vinaigrette 10

Arugula Salad with Creole Mustard Vinaigrette 10

Seaweed Salad with Cucumbers 10

Cesar Salad with Classic Anchovy and Asiago Dressing 11

#### Wet

Roasted Tomato Basil Panzanella Soup 9

Chilled Peach and Champagne Soup 10

Asparagus Vichyssoise

Due to the high cost of credit card processing and discounted restaurant week menu  
we ask that you tip your servers in cash whenever possible- thank you

#### Sides available a la carte

Tuckey Farms Asparagus 6

Sweet Potato Fries 6 or Organic French Fries 4

Crostinis 4 or Sourdough Baguette 4

Mashed Potatoes 6 or Aztec Rice Blend 6

Roasted Baby Carrots and Onions 6

## Main Events

### Green

Roasted Corn Tamales with "Cheddar" and Tomatillo Salsa 18

Buffalo Seitan Hoagie with "Blue Cheese" Dressing 18

"Chicken Cheese Steak" Hoagie 18

Veggie Burgers Chef Gretchen's way with Artichoke Tapenade and Veggies 18

Eggplant Napoleon served on Couscous w/ Tomato and Red Pepper reduction 26\*\*\*

\*\*\*Please indicate your choice of regular or vegan mozzarella\*\*\*

Buddah Bowl w/ Sweet Chili Tofu, Rice, Avocado, Gingerlicious and Cilantro 18

Buddah Bowl w/ Hoisin Sesame Tofu, Avocado, Rice and Gingerlicious 18

Wild Mushroom Quesadilla with Brie and Truffle Oil (indicate if you want vegan) 17

Mediterranean Roasted Vegetables, Pesto and Daiya "Mozzarella" Quesadilla 17

Hot little Vegan Avocado, Guacamole, Tomato and Daiya "Cheddar" Quesadilla 17

Summer Goat Cheese and Eggplant Quesadilla with Artichoke Olive Tapenade 17

Vegan Mac and Cheese 15

### Gills

Togarashi Crusted Tuna w/ Seaweed Salad 28

Fiery Shrimp with Roasted Garlic and Red Peppers over Jasmine Rice 26

Wild Sockeye Salmon w/ Lime Cilantro Cream & Black Bean Salad 26

Buddah Bowl w/ Sweet Chili Glazed Salmon, Gingerlicious and Avocado 26

Buddah Bowl with Sesame Hoisin Tuna, Gingerlicious and Avocado 28

Blackened Tilapia w/ Roasted Baby Onions and Carrots, Strawberry Gastrique 26

Lobster, Bacon, Brie BLT with Gingerlicious Mayo 28 \*\*\*

Porcini Crusted Hake, Mashed Potatoes, Asparagus 26

Volcanic Fish Tacos with Cilantro Poblano Slaw 26

Crab Artichoke and Brie Quesadilla with Red Pepper Cream 18

Hobos Famous Crab Cake with Red Pepper Remoulade \$32 \*\*\*

### Feathers

Indonesian Chicken Salad with Avocado and Cilantro on Baby Greens 20

Greek Salad with Chicken and Oregano Vinaigrette 20

Santa Fe Chicken Salad with Black Beans, Avocado and Cilantro Cream 20

Palm Beach Curry Chicken Salad with Mango Chutney Cream Dressing 20

Buddah Bowl w/ Hawaiian Style Chicken Avocado, Rice and Gingerlicious 26

Chicken Quesadilla with Pepperjack, Avocado and Tomatillo Salsa 17

### Hooves

Organic Grass Fed Beef Burger on Whole Grain Roll with choice of cheese/toppings 15

Organic Filet Mignon w/ Chili Lime Butter and a Potato & Swiss Chard Gratin 35\*\*\*

\*\*\*available with \$8 upcharge for prix fix

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