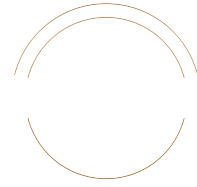


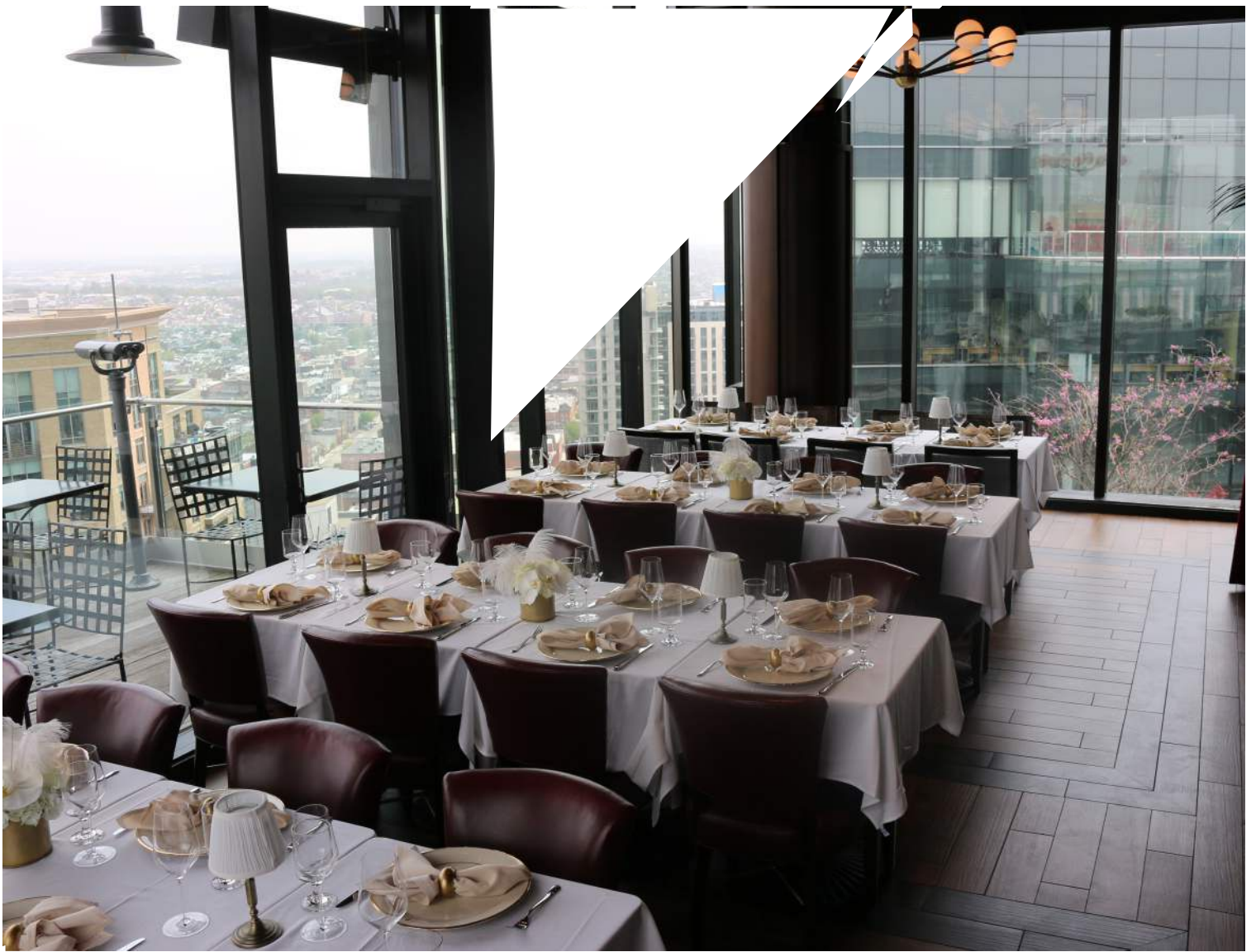
T&B  
MEX

# BYGONE










## PRIVATE DINING ROOM

Dine out with confidence in Bygone's premier private dining room. With floor to ceiling glass-pane windows and a private balcony, this space allows you to enjoy the best views of Charm City at a distance. This space features a sliding glass wall that provides extra privacy for your intimate dining experience.

 Space: x 8

 Standard Capacity: Seated

 Full A/V capabilities with screen & projector









# ELLINGTON PACKAGE

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## APPETIZERS

### Half Shells

shucked oysters, cocktail sauce,  
pink peppercorn mignonette

### Crab Dip Toast

sourdough bread, old bay, chives

### Mushroom Arancini

maitake mushrooms, black truffle aioli

## PLATED SALAD

### Atlas Farm's Salad

lolla rosa, red oak, lime gem,  
apple cider vinaigrette, cucumber,  
tomato, radish

## SIDES

### Brussel Sprouts

wild honey, shallot, fresh herbs

### Pommes Puree

garlic infused yukon gold potatoes

## ENTRÉES

### Bygone Prime Rib

*au jus, fresh horseradish root*

### Half Chicken

*herb roasted, frisée, lemon zest oil, poultry jus*

### Fish of the Day

*chef's daily preparation*

### Vegan Stir Fry

asparagus, brussel sprouts, english peas, fava beans,  
cherry tomato, sweet peppers, maitake mushrooms,  
smoked potatoes, stem chimichurri

## SAUCES

### Au Jus

Horseradish Cream

## DESSERT

### Seasonal Chocolate Offering

### Seasonal Fruit Offering



LINDBERGH PACKAGE

# CHAPLIN PACKAGE

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# HORS D'OEUVRES PACKAGES

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# DESSERT TOWER



## DESSERTS

Chocolate Ganache Tart

Lemon/ Berry Tart

Brownie

Macaron

Mini Chocolate Chip or Oatmeal Cookie

Mini Panna Cotta with Seasonal Garnish



We have carefully and meticulously selected over 800 wines to complement the cuisine created by our executive chef. By providing an extensive selection of French wines, we hope to enhance your experience here at the Bygone. We are sure you will find a bottle from our collection that will please your discerning palate, and elevate your dining experience. Please allow our sommelier to help you select a special and rare bottle of wine for your special occasion.

Please allow business days for any selection and note some wines have limited availability.

**All private dining packages include soft drinks, hot tea & coffee service.  
Beer, wine, and cocktails are billed by consumption.**

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All parties hosted on property incur a 10% service charge, a 8% Maryland sales tax for food and a 8% Maryland sales tax for alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.

The Bygone is not responsible for an lost or stolen property, or decor left behind.

The menus and pricing within this packet are subject to

## CONTACT

To book your event or inquire for more information, please contact:

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Kristenh@AtlasRestaurantGroup.com

