



## SMALL EATS

### **POUTINE \$14**

Home cut fries with cheese curds, crispy pork and gravy.  
*Sub Short Rib +\$2*

### **6 JUMBO WINGS \$10**

Oven-roasted and topped with onions and hot peppers, or deep-fried with choice of Old Bay and vinegar, or smooth Buffalo sauce

### **3 CARNITAS TACOS \$12**

Crispy pork, Salsa verde, cilantro, scallions, shallots, queso fresco

### **3 FISH TACOS \$14**

Baja fish, red cabbage cilantro lime slaw, avocado, salsa, queso fresco

### **SPINACH ARTHICHOKE DIP \$14**

Classic recipe, with onions, garlic, cheddar cheese, with toast.

### **GUACAMOLE \$12**

8 oz. portion, house-made with tortilla chips.

### **CAULIFLOWER BITES \$11**

Breaded, fried and served with a yogurt dip.

### **BRUSSEL SPROUTS \$12**

Charred, tossed with salt and pepper.  
*Maple bacon +\$2.*

### **DRUNKEN CLAMS \$14**

Dozen clams, steamed in white wine, finished with a savory broth

## SOUPS

### **MARYLAND CRAB SOUP \$10**

Pint of House-made soup, heavy on the Old Bay and blue crab.

### **CHARRED NEW JERSEY TOMATO BISQUE \$9**

Topped with crispy pancetta; or not, to make it vegan.  
*Add grilled cheese sandwich for \$6.*

## SALADS

### **HOUSE SALAD \$10**

Romaine, red onions, cherry tomatoes, celery, cucumber, provolone chunks, house dressing.

### **CAESAR SALAD \$12**

Romaine, croutons, shaved parmesan.

### **APPLE SALAD \$12**

Mixed greens, apples, pecans, bleu cheese, cranberries, apple vinaigrette

*Add to any salad chicken \$4 | shrimp \$6 | steak \$7 | ahi \$8*

## PIZZAS

### **TRADITIONAL PIZZA \$15**

House-made San Marzano tomato sauce, shredded mozzarella and fresh basil.

### **MARGHERITA PIZZA \$16**

House-made San Marzano tomato sauce, fresh mozzarella, fresh tomato, fresh basil and EVOO.

### **WHITE PIZZA \$16**

Fresh Mozzarella, Fresh Basil and EVOO.  
Cacio e Pepe style + \$2  
Shrimp scampi style + \$5

*Toppings for any pizza \$2 each.*

Sausage, Pepper, Roasted Artichokes, Pepperoni, Onions, Roasted Mushrooms, Ham, Olives, Fresh Garlic, Ground Beef, Anchovies, Cherry Tomatoes

## BURGERS & SANDWICHES

### **CLASSIC BURGER \$13**

8oz blend of brisket, short rib and chuck on a toasted brioche roll, topped with lettuce, tomato. Served with fries.

**\$2 add options:** bacon, bacon/onion marmalade, cheddar, gouda, American, swiss, mushrooms, onions, Taylor ham, fried egg

### **ANNIE'S CHICKEN SANDWICH \$16**

Grilled garlic citrus chicken, bacon, avocado, tomato and horseradish mayo on ciabatta roll. Served with house-made chips.

### **CUBANO SANDWICH \$17**

House-made Mojo pork and baked ham, swiss, pickles and mustard on ciabatta bread. Served with house-made chips.

### **SHORT RIB SANDWICH \$18**

Slowly braised short rib w/ melted gruyere on a brioche roll. Served with fries.

### **BLACKENED FISH SANDWICH \$17**

Heavily spiced fish of the day topped with house-made coleslaw, served on brioche. Served with house-made chips.

### **CORNED BEEF REUBEN \$17**

House-made corned beef on toasted rye with swiss, sauerkraut and Russian dressing. Served with house-made chips.

### **SAUSAGE SANDWICH \$17**

House-made spicy fennel sausage, lettuce, tomato, roasted red pepper coulis, lime crema and pickled red onion on a brioche roll. Served with fries.

## ENTRÉES

### **GRILLED PORTABELLO BOWL \$18**

Marinated caps over long grain rice in a savory cilantro and scallion broth with sautéed broad beans and seasonal veggies. Vegan friendly

### **FISH & CHIPS \$18**

Beer-battered cod, deep fried. Served with fries and tartar sauce.

### **BBQ MAC & CHEESE \$18**

Classic, four-cheese sauce, topped with BBQ pulled pork.

### **BUFFALO BILL'S HOUSE CHOP \$22**

Dry rubbed, grilled pork chop with a NJ peach and mustard sauce. Served with sweet potato fries and seasonal greens.

### **STEAK FRITES \$24**

8 oz steak grilled to perfection, topped with garlic butter. Served with fries and a house salad.

### **GRILLED MARYLAND CRAB CAKE \$24**

Great Grandmom's recipe. 8 ounces of jumbo lump, heavy on Old Bay, light on filler. Served with fries and a house salad.

### **SEARED TUNA \$24**

Sesame crusted Ahi, horseradish, pickled ginger, soy sauce, rice

### **SEARED SCALLOPS \$24**

Seared in browned butter. Served with roasted tomato risotto.

## SIDES

\$4: fries, potato chips, cole slaw

\$6: sweet potato fries, onion rings, creamed corn, seasonal veggies, potato salad, pasta salad