



\$16 LUNCH MENU.

WED – SAT, 12 – 4 PM

**SERVED WITH A BUD
LIGHT, SOFT DRINK, TEA
OR COFFEE.**

SHARABLE STUFF

POUTINE - Home-cut fries with cheese curds, crispy pork and gravy.

CARNITAS TACOS - Crispy pork, salsa verde, cilantro, scallions, shallots, queso fresco

ROASTED RED PEPPER HUMMUS – Made from scratch, served with house made pita bread.

SALADS (with or without chicken)

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

CAESAR - Romaine, croutons, parmesan.

APPLE - Mixed greens, apples, pecans, bleu cheese, cranberries, apple vinaigrette.

SOUPS

OAKLEY GUINNESS BEEF STEW – Slow cooked Guinness braised beef with carrots, celery, sweet onion, russet potato and corn

FRENCH ONION - Topped with melted gouda.

LANGOSTINO LOBSTER BISQUE - Creamy, seasoned with Old Bay.

TOMATO BISQUE. -Topped with pancetta. Includes choice of half salad, grilled cheese sandwich, or BLT.

PIZZAS

TRADITIONAL, MARGHERITA, or WHITE PIE

Toppings are \$3 each

SANDWICHES

ANNIE’S CHICKEN - Grilled garlic citrus chicken, bacon, avocado, tomato and horseradish mayo on ciabatta bread. Served with chips.

CUBANO - Mojo pork, parma cotto, Swiss cheese, pickles and mustard on ciabatta bread. Served with chips.

SHORT RIB - Slow braised short rib with melted gouda on a brioche roll. Served with home-cut fries.

CORNED BEEF REUBEN - Slow braised corned beef on toasted rye with swiss, sauerkraut, and Russian dressing. Served with chips.

HALF-POUND CHEESEBURGER - Lettuce, tomato, your choice of cheese. Served with home-cut fries. *\$2 each add'l option: bacon, bacon-onion marmalade, mushrooms, onions, Taylor ham, fried egg.*

BLACKENED FISH SANDWICH -Heavily spiced salmon, topped with house-made coleslaw on a brioche roll. Served with chips.

ENTREES (add \$8)

STEAK FRITES - Seasoned and grilled to perfection. Served with home-cut fries and house salad.

GRILLED MARYLAND CRAB CAKES - Heavy on Old Bay, light on filler. Served with home-cut fries and house salad.