



"Aim for the high mark and you will hit it." – Annie Oakley

SHAREABLE STUFF

POUTINE \$14

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

6 JUMBO WINGS \$10

Oven-roasted and topped with onions and hot peppers, or deep-fried with choice of: Old Bay and Vinegar, Smooth Buffalo, or Lemon-Pepper.

3 CARNITAS TACOS \$12

Salsa verde, cilantro, scallions, shallots, queso fresco.

SPINACH ARTHICHOKE DIP \$14

With onions, garlic, cheddar cheese, and served with toast.

GUACAMOLE \$12

Made daily, served with house-made chips.

CAULIFLOWER BITES \$12

Breaded, fried and served with a non-dairy yogurt dip.

BRUSSEL SPROUTS \$12

Charred and tossed.

Add whole grain mustard and bacon onion marmalade +\$2

BEER-STEAMED MUSSELS \$14

Ten mussels, steamed in IPA, finished with a savory red sauce. Over linguini +\$5

SOUPS

CHARRED NEW JERSEY TOMATO BISQUE \$9

Add grilled cheese sandwich for \$6.

SALADS

Add to any salad chicken \$5 | shrimp \$8 | steak \$9 | ahi \$12

HOUSE SALAD \$10

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

CAESAR SALAD \$11

Romaine, croutons, shaved parmesan.

ANNIE'S CHICKEN SALAD \$15

Romaine, grilled garlic citrus chicken, bacon, avocado, cherry tomatoes, horseradish Ranch dressing.

PIZZAS

TRADITIONAL PIZZA \$15

House-made San Marzano tomato sauce, shredded mozzarella.

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 \$3 each

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

🌱 = Vegan

BURGERS & BOWLS

CLASSIC BURGER \$15

8 oz 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, pepper jack, mushrooms, onions, Taylor ham, fried egg, avocado

BBQ MAC & CHEESE BOWL \$18

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

COCONUT CURRY BOWL \$18

Jasmine rice served with fried chickpeas, tofu and mixed veg in a coconut curry broth. Topped with spicy red harissa sauce. Add Chicken +\$4

KOREAN BBQ BOWL \$20

Jasmine rice served with BBQ cauliflower, portobello, and topped with pickled red onions and sesame seeds. Add Steak +\$8

GRILLED PORTOBELLO BOWL \$20

Marinated portobello mushroom caps, broad beans, and seasonal veg, served over long grain rice. Add Steak +\$8

TUNA POKE BOWL \$26

Fresh ahi tuna served with sliced avocado, radishes, edamame, jalapeño, ginger, pickled red onion, radish, lime, wasabi mayo, and pickled horseradish over jasmine rice.

ENTRÉES

FISH OF THE DAY \$26

Choice of Blackened a la Plancha, or Sauteed in lemon, pepper, and white wine. Served with jasmine rice and seasonal veg.

CHICKEN PICCATA \$24

Battered and pan-fried, with capers and a lemon white wine sauce over linguini.

SHORT RIB \$28

Slowly braised in red wine and spices, topped with horseradish gravy. Served with mac & cheese and seasonal veg.

GRILLED LAMB CHOP \$28

Served with potato Lyonnaise and seasonal veg. Topped with a mint yogurt.

FILET au POIVRE \$30

6 oz filet mignon, topped with brown pan sauce. Served with potato Lyonnaise and seasonal greens.

Make it Filet Oscar (topped with crab) +\$8

GRILLED MARYLAND CRAB CAKES \$27

8 oz of jumbo lump. Served with fries and a house salad.

BROWNEED BUTTER SEARED SCALLOPS \$26

Served with long-grain rice and succotash.

SIDES

\$4: fries, potato chips, cole slaw, rice

\$6: sweet potato fries, onion rings, seasonal veg, succotash, side house salad, potato Lyonnaise