



SHARABLE STARTERS

POUTINE \$14

*Fries with cheese curds, crispy pork and gravy.
Short Rib option +\$4*

OLD BAY POTATO CHIPS \$6

6 JUMBO WINGS \$12

Deep fried with choice of Old Bay and Vinegar, Lemon-Pepper, or Smooth Buffalo sauce.

SPINACH ARTHICHOKE DIP \$14

Made with onions, garlic, cheddar cheese, tortilla chips. GF

CAULIFLOWER BITES \$12

Breaded, fried and served with a chipotle dip.

BRUSSEL SPROUTS \$12

*Charred, tossed with salt and pepper. Vegan friendly. GF
Bacon Onion Marmalade +\$2. GF*

PIZZAS (Gluten Free Available)

TRADITIONAL PIZZA \$14

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

MARGHERITA PIZZA \$15

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

WHITE PIZZA \$15

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

Toppings for any pizza \$2 each.

Sausage, Peppers, Artichokes, Pepperoni, Onions, Mushrooms, Ham, Olives, Fresh Garlic, Ground Beef, Anchovies

SALADS

HOUSE SALAD \$10

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

APPLE SALAD \$13

Mixed greens, apples, candied pecans, blue cheese, apple vinaigrette.

CAESAR SALAD \$12

Romaine, croutons, shaved parmesan.

ANNIE'S CHICKEN SALAD \$15

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

Add to any salad chicken \$6\shrimp \$8\salmon \$10\steak \$12

BURGERS, BOWLS & SANDWICHES

CLASSIC BURGER \$14

*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, avocado, mushrooms, onions, Taylor ham, fried egg*

KOREAN BBQ BOWL \$20

*BBQ cauliflower and veggies served over risotto. Topped with pickled red onions and sesame seeds. Vegan friendly.
Add steak +\$12*

BBQ MAC & CHEESE BOWL \$18

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

BOWL OF SOUP (ask server) \$10

Add grilled cheese sandwich +\$6

ENTRÉES

FISH OF THE DAY (ask server) \$MP

Sauteed in lemon and white wine, or blackened. Served with tomato risotto and seasonal veggie. GF

CHICKEN MILANESE \$26

Breaded with Italian spices and sauteed, served over a bed of mixed lettuce, with a balsamic vinaigrette dressing.

SHORT RIB \$30

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

GRILLED MARYLAND CRAB CAKE \$36

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

BROWNEED BUTTER SEARED SCALLOPS \$30

Served with tomato risotto and butter beans. GF

FILET au POIVRE \$36

6 oz. filet mignon, topped with Cognac Pepper Sauce. Served with sweet potato fries and seasonal veggie.

SIDES

\$4 sides: French Fries, Potato Chips, Cole Slaw, Rice

\$6 sides: Sweet Potato Fries, Onion Rings, Seasonal Vegetables, Side House Salad

BOTTOMLESS SOFT DRINKS \$3

PEPSI, DIET PEPSI, SIERRA MIST, MUG ROOT BEER, MOUNTAIN DEW, GINGER ALE, LEMONADE, ICE TEA